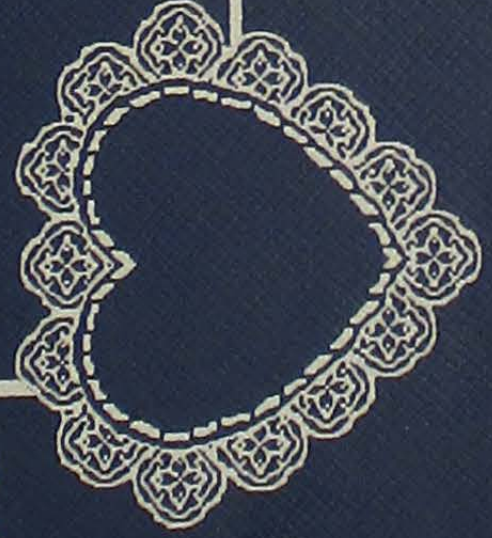


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COOKBOOK

SECOND EDITION

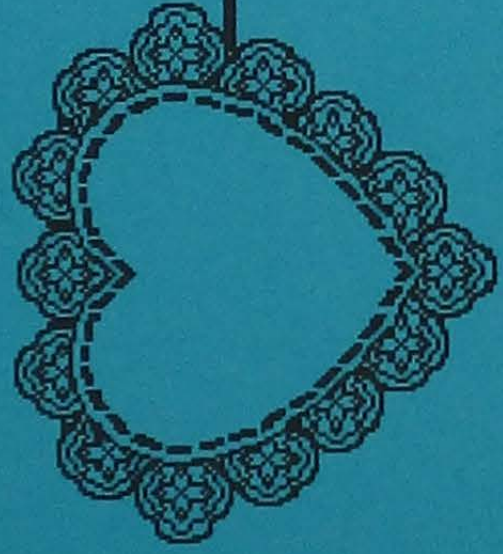
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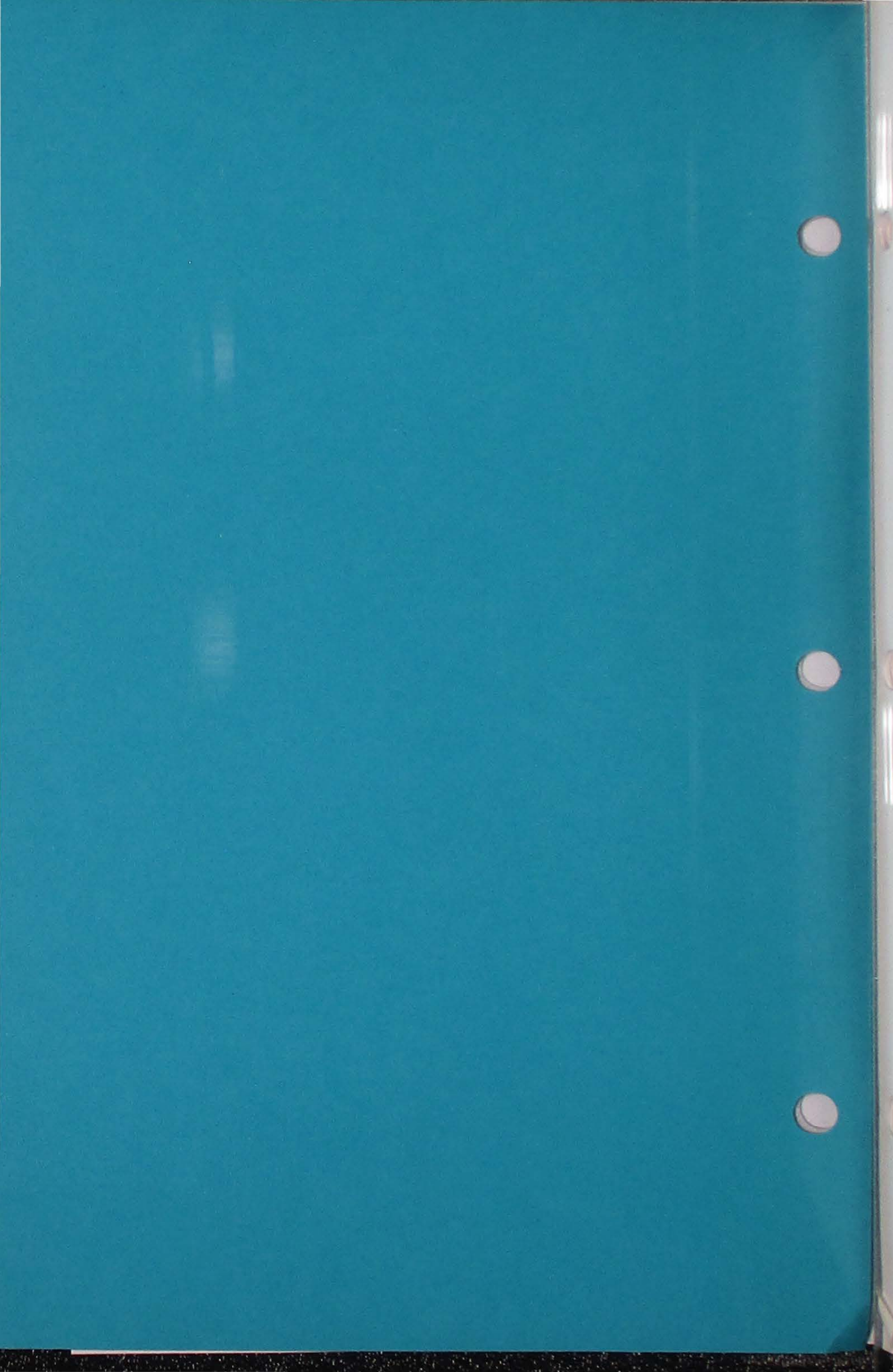
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BACON-FILLED CHERRY TOMATOES

(Roy Boulware, Purchasing/Print Shop)

1 lb. bacon, crisply cooked and crumbled
¼ C. green onions, finely chopped
2 Tbsp. fresh parsley, chopped
2 Tbsp. grated parmesan cheese
½ C. mayonnaise
24 cherry tomatoes

In medium bowl, combine all ingredients except cherry tomatoes; mix well. Remove stems from tomatoes. Place tomatoes stem side down on cutting board. Cut thin slice off top (opposite stem end) of each tomato. With small spoon or melon scoop, carefully hollow out tomato, leaving ⅛ inch thick shell. Invert tomatoes on paper towels to drain. Fill tomatoes with bacon mixture. Garnish as desired. Cover loosely; refrigerate several hours to blend flavors . Makes 24 appetizers.

CHEESE BALL

(Gail Wierson, Law)

16 oz. cream cheese
¼ C. green pepper, diced
8 oz. crushed pineapple, drained
2 Tbsp. onion, diced
2 C. pecans, chopped (1 C. in cheese
ball and 1 C. to roll the cheese ball
in)
Lowry's Seasoned salt to taste

Mix all ingredients. Roll in ball and roll in pecans. Chill overnight.
Can be made ahead and frozen.

CHEESE-STUFFED PEPPER WEDGES

(Roy Boulware, Purchasing/Print Shop)

3 green or red bell peppers
5 oz. jar pimento spread
2 ¼ oz. can deviled ham, drained
decorating bag and tips

Remove seeds and veins from peppers. Cut each pepper into 6 wedges; cut wedges in half crosswise. In small bowl, combine pimento spread and deviled ham; stir until well blended. Attach desired tip to decorating bag; fill bag with filling. Pipe filling onto pepper wedges. Garnish as desired. Refrigerate until serving time. Makes 36 appetizers.

CHEESY ARTICHOKE HEART APPETIZER

(Lynne Van Valin)

2 - 8 oz. cans refrigerated
crescent dinner rolls
 $\frac{3}{4}$ C. mozzarella cheese, shredded
 $\frac{3}{4}$ C. parmesan cheese, grated
 $\frac{1}{2}$ C. salad dressing
14 oz. can artichoke hearts,
drained & chopped
4 oz. can chopped green chilies,
drained (optional)

Unroll dough into rectangles. Press onto bottom and sides of 15x10x1 jellyroll pan, to form crust. Bake at 375 degrees for 10 minutes. Combine remaining ingredients. Spread over crust. Bake at 375 degrees for 15 minutes or until cheese is melted. Let stand 5 minutes before cutting and serving. Makes approximately 3 dozen.

CHEESY ZUCCHINI CANAPES

(Marc Empson, Utility Maintenance)

1 medium zucchini, about 6 inches long
2 Tbsp. margarine or butter, melted
Chopped fresh basil or dried basil leaves
2 oz. thinly sliced ham, cut into 1 inch squares
2 oz. (½ C.) shredded mozzarella cheese

Cut zucchini into 24 (¼ inch thick) slices; place on greased cookie sheet. Brush with margarine; sprinkle with basil. Top zucchini with ham; sprinkle with cheese. Broil about 6 inches from heat for 2 - 3 minutes or until cheese is hot and bubbly. Serve warm. Makes 24 appetizers.

CHINESE EGG ROLLS

(Jill Ripperger, City Clerk)

1 lb. ground beef
¼ C. margarine
4 C. cabbage, finely chopped and
partially cooked
½ C. green onion, finely chopped
1½ C. celery, finely chopped
1 can bean sprouts, drained
¼ C. soy sauce
1 tsp. salt
2 Tbsp. sugar
1 pkg. egg roll skins
1 egg, slightly beaten

Brown beef; set aside. Melt margarine; add veggies, seasonings, and beef. Cook for about 5 minutes; drain and cool. Put about 2 Tbsp. of filling in each egg roll skin, fold in sides (like envelope), then use beaten egg to seal top down. Cook in deep hot oil (350 degrees) until golden brown.

CRAB & CREAM CHEESE COCKTAIL

(Judith Hughes, Library)

8 oz. pkg. cream cheese
½ small onion, minced
¼ C. mayonnaise
1½ tsp. lemon juice
½ tsp. garlic powder
1½ tsp. Worcestershire sauce
½ C. chili sauce
1 can shredded crab meat
crackers

Beat the first 6 ingredients with a mixer until smooth. Shape into ball and refrigerate overnight.

To serve, cover top of ball with ½ cup chili sauce. Place shredded crab meat on top. Surround with crackers.

CREAM CHEESE DRIED BEEF SPREAD

(Peg Pearce, Law)

8 oz. cream cheese
2 Tbsp. milk
2 oz. chipped beef, chopped
2 tsp. onions, minced
1 tsp. garlic powder
 $\frac{1}{4}$ tsp. black pepper
 $\frac{1}{2}$ C. sour cream

Topping:

2 Tbsp. butter
 $\frac{1}{2}$ C. pecans, chopped
 $\frac{1}{2}$ tsp. salt

Mix cheese and milk. Add next 4 ingredients and mix. Fold in sour cream. Put in buttered baking dish.

Topping: Brown nuts in butter or margarine. Add salt. Spread on top and bake 20 - 30 minutes at 325 degrees.

CRUNCHY CUCUMBER ROUNDS

(Marc Empson, Utility Maintenance)

1 medium apple, finely chopped
(1 C.)
½ C. crushed pineapple, well
drained
¼ C. pecans or nuts, finely
chopped
¼ C. dairy sour cream
Dash salt
3 medium cucumbers, chilled

In small bowl, combine all ingredients except cucumbers; mix well. Cover; refrigerate. Draw tines of fork lengthwise through cucumber peel to score; cut into slices ¼ inch thick. Dry on paper towels. Spoon about a tsp. of fruit mixture onto each cucumber slice. Garnish as desired. Serve immediately or cover and refrigerate up to 2 hours. Makes about 48 appetizers.

DILLED GARDEN DIP

(Marc Empson, Utility Maintenance)

12 oz. carton creamed cottage
cheese (1 ½ cups)
1 Tbsp. lemon juice
2 Tbsp. carrot, shredded
1 Tbsp. green onions, sliced
1 Tbsp. fresh parsley, chopped
1½ tsp. fresh dill, chopped weed or
½ tsp. dried dill weed
1 tsp. sugar
dash pepper
cut-up fresh vegetables

In blender container, combine cottage cheese and lemon juice. Cover; blend at medium speed for 3 - 5 minutes or until smooth. Stir in remaining ingredients except cut-up vegetables. Cover; refrigerate several hours or overnight to blend flavors. Garnish as desired. Serve with cut-up fresh vegetables. Makes 1½ cups.

DIPPING CARAMEL FOR APPLE SLICES

(Kathy Bloch, Information Services)

8 oz. cream cheese
1 tsp. Watkins caramel flavor
1 tsp. vanilla
½ C. brown sugar

Blend all ingredients thoroughly and store in refrigerator.

GAZPACHO

(Chris Anderson, CY-RIDE)

3 large tomatoes, chopped
2 Tbsp. olive oil
2 Tbsp. vinegar
2 cloves garlic, crushed
salt and pepper to taste
¼ C. water
1 Tbsp. Worcestershire sauce
3 drops Tabasco sauce
¼ C. cucumber, chopped
¼ C. green onion, chopped

Blend ingredients in blender until smooth. Chill before serving. Serve with French bread, croutons, chopped cucumber, tomato chunks, or lemon wedges.

GUACAMOLE (CRAB) DIP

(Annette Thompson, Resource Recovery)

1 small avocado, mashed
1 tsp. onion, minced
1 Tbsp. lemon juice
2 Tbsp. mayonnaise
½ tsp. salt
dash pepper
1 C. crab meat
1 - 2 drops Tabasco (optional)

Mix all ingredients except crab meat. Fold in crab meat. Chill.
Serve with taco chips.

HIDDEN VALLEY RANCH PINWHEELS

(Gail Wierson, Law)

16 oz. cream cheese, softened
1 pkg. Hidden Valley Ranch dry mix
2 green onions, minced
4 oz. pimento, diced
4 oz. green chilies, diced
2¼ oz. can black olives, chopped
4 - 12 inch tortillas

Mix cream cheese, Hidden Valley Ranch mix and onion. Spread on tortillas. Drain and pat dry pimento, chilies, and olives. Spread on tortillas. Roll up tight. Chill 2 hours. Cut into 1 inch slices.

HOMEMADE SALAMI

(Gail Wierson, Legal)

5 lbs. cheap hamburger
5 rounded tsp. tender quick salt
2 tsp. ground mustard
1 tsp. pepper
2½ tsp. garlic salt
1 tsp. charcoal salt

Mix all ingredients together and keep in refrigerator for 3 days. Knead each day. On the 4th day, form into loaves and bake in a 140 degree oven on a broiler pan for 8 hours.

HOT BEAN DIP

(Cindy Hofmockel, Finance)

3 lb. ground beef
1 lb. longhorn cheese, grated
1 lg. can enchilada sauce
1 lg. can refried beans
2 sm. cans green chilies, diced
6 - 8 drops Red Devil Sauce

Brown ground beef in a large skillet until pink color is gone and beef is crumbly. Drain off excess grease. Add the rest of the ingredients and stir well until cheese has melted. Cover and let simmer for 1 hour, stirring often. Serve with chips. This can be frozen and reheated when needed.

HOT CRAB SPREAD

(Lynne Van Valin, Library)

8 oz. pkg. cream cheese, softened
1 Tbsp. milk
2 tsp. Worcestershire sauce
7 oz. can crabmeat, drained and
flaked
2 Tbsp. onion, chopped
bread crumbs or toasted slivered
almonds

Combine cream cheese, milk, and Worcestershire sauce. Mix thoroughly. Add crabmeat and onion. Turn into greased 8 inch pie plate or casserole. Top with buttered bread crumbs or toasted slivered almonds. Bake at 350 degrees for 15 minutes. Serve with assorted crackers.

HOT PECAN DIP

(Sharon Hjortshoj, Finance)

½ C. pecans, chopped
2 Tbsp. butter, melted
½ tsp. salt
8 oz. cream cheese
2 Tbsp. milk
2½ oz. dried beef, minced
¼ C. green pepper, chopped
⅓ C. onion, grated
¼ tsp. pepper
½ tsp. garlic powder
½ C. sour cream

Mix together the pecans, butter, and salt. Bake at 350 degrees for 15 minutes. Set aside.

Mix together the cream cheese, milk, dried beef, green pepper, onion, pepper, and garlic powder. Fold the sour cream into the cream cheese mixture and place in a 9 inch baking dish. Sprinkle with nut mixture and bake at 350 degrees for 20 minutes. Serve hot with crackers or party pumpernickel bread.

HOT TACO DIP

(Cindy Hofmockel, Finance)

8 oz. sour cream
8 oz. cream cheese
2 C. celery, diced
1 C. onion, diced
9 oz. picanti sauce
diced tomatoes
sliced black olives
shredded cheddar cheese

Layer in order given in serving dish. Serve with taco/tortilla chips.

LIVER PASTE BALL

(Cindy Hofmockel, Finance)

1 lb. braunsweiger, softened
8 oz. cream cheese, softened
1 Tbsp. Worcestershire sauce
1 Tbsp. mustard
1 Tbsp. onion, minced
½ tsp. mustard
crackers

Mix 3 oz. of cream cheese with the braunsweiger; add Worcestershire sauce, mustard, and onion. Mix well. Form into a dome on a small serving plate or place in a small bowl and refrigerate. Invert on large serving platter with room to surround with crackers.

Frost with: 5 oz. cream cheese mixed with the remaining ½ tsp. mustard. Refrigerate until ready to serve. Serve with crackers.

MUSHROOM DIP

(Cindy Hofmockel, Finance)

4 - 4 oz. cans mushrooms
2 C. mayonnaise
2 C. cheddar cheese, grated
1 pkg. Hidden Valley Ranch
Dressing mix
½ C. to ⅓ C. cheddar cheese,
grated
crackers (for dipping)

Mix first 4 ingredients together. Bake at 350 degrees for 20 minutes. Sprinkle with remaining cheddar cheese when done baking.

Dip crackers into mixture.

MUSHROOM PÂTÉ

(Bobbi Countryman, Library)

8 oz. canned mushrooms, drained
8 oz. cream cheese, softened
2 slices white bread, torn up
1¼ tsp. onion salt
1 tsp. Worcestershire sauce

Blend mushrooms until smooth. Add cream cheese, and seasonings, blending well. Add bread. Scrape sides of blender occasionally with rubber spatula. Spoon pâté into small bowl; cover and refrigerate until well chilled. Serve as spread for crackers.

MY FAMOUS CHEESE BALL

(Bobbi Countryman, Library)

8 oz. cream cheese, softened
20 - 25 olives with pimento,
chopped
1/4 - 1/2 tsp. garlic salt
1/4 C. margarine, softened
1 pkg. dried beef, chopped fine
walnuts or pecans, chopped

Mix everything but nuts together and form into a ball. Roll in nuts.
Chill at least 3 hours. Let ball stand at room temperature for 15 -
30 minutes before serving.

OLIVE PECAN SPREAD

(Kathy Bloch, Information Services)

6 oz. cream cheese, softened
½ C. mayonnaise
½ C. pecans, chopped
1 C. green olives, chopped
2 Tbsp. olive juice
dash pepper

Mix cheese and mayonnaise together. Stir in all other ingredients; mix well. Serve with crackers and fresh veggies. Keeps well in refrigerator.

PEPPY PARTY ONIONS

(Roy Boulware, Purchasing/Print Shop)

3 oz. pkg. cream cheese, softened
1 Tbsp. mayonnaise
¼ tsp. chili powder
3 drops hot pepper sauce
12 small green onions, trimmed,
patted dry
2 oz. (½ cup) cheddar cheese,
finely shredded

In small bowl, combine cream cheese, mayonnaise, chili powder, and hot pepper sauce; blend well. Spread white portion of each onion generously with cream cheese mixture. Roll in cheddar cheese. Cover; refrigerate until set. Makes 12 appetizers.

PICADDILA DIP

(Joanne VanDyke, CY-RIDE)

1 large clove garlic, chopped
1 C. onion, chopped
1 C. green pepper, chopped
¼ C. pimentos
2 lbs. hamburger
15 oz. tomato sauce
1 C. green olives, chopped
1 beef bouillon cube dissolved in
1 C. boiling water

Brown beef and drain. Saute garlic, onion, and green pepper in butter. Put everything together in skillet or crockpot and cook slowly until thick (½ day). Add Tabasco sauce on top when done and eat with taco chips.

PINWHEELS

(Roy Boulware, Purchasing/Print Shop)

8 oz. pineapple cream cheese
4 whole wheat tortillas
 $\frac{1}{2}$ lb. thin sliced ham
1 bunch spinach

On tortilla, spread a thin layer of pineapple cream cheese, then a layer a ham staying with in a $\frac{1}{2}$ inch from the edge of tortilla. Place 3 - 4 spinach leaves across the center. Roll up and wrap in plastic wrap. Refrigerate until ready to use. Slice in $\frac{1}{2}$ inch pieces and serve. Makes 24 servings.

PIZZA DIPPERS

(Marc Empson, Utility Maintenance)

10 oz. can refrigerated pizza crust
2 Tbsp. margarine or butter,
melted
1 tsp. dried basil leaves
½ tsp. dried oregano leaves
4 oz. (1 C.) shredded mozzarella
cheese
8 oz. can prepared pizza sauce,
heated

Heat oven to 350 degrees. Grease 1 large or 2 small cookie sheets. Unroll dough; cut rectangle in half crosswise forming 2 6½x8 inch pieces. Cut each piece into eight 1 inch strips. Place strips 1 inch apart on greased cookie sheet. Brush each with margarine; sprinkle evenly with basil and oregano leaves.

Bake for 11 - 17 minutes or until golden brown. Remove from oven; sprinkle strips with cheese. Bake an additional 1 - 2 minutes or until cheese is melted. Serve immediately with heated pizza sauce as dip. Makes 16 servings.

PIZZA SNACKS

(Donna Scherr, Legal)

1½ lb. ground beef
1 egg, beaten
1 pkg. onion soup mix
1 can pizza sauce
1 large pkg. grated mozzarella
cheese
parmesan cheese
1 loaf party rye bread

Mix raw ground beef, egg, onion soup mix, and pizza sauce. Spread 1½ tsp. of mixture on each bread slice. Cover with grated mozzarella and sprinkle with parmesan cheese. Bake at 350 degrees for 20 minutes.

Note: This recipe freezes well and can then be baked when you need it.

PUPPY CHOW

1 stick butter or margarine
1 C. creamy peanut butter
12 oz. pkg. chocolate chips
12 oz. pkg. Crispix cereal
1 lb. powdered sugar

Melt first 3 ingredients together. Carefully stir in cereal. Put into container with lid. Add powdered sugar and shake to coat thoroughly.

QUICK INDIVIDUAL PIZZAS

(Cindy Hofmockel, Finance)

- 1 jar spaghetti sauce
- 1 Tbsp. chili powder
- 1 lb. hamburger
- 8 oz. pkg. shredded mozzarella cheese
- 1 pkg. (12 each) hamburger buns

Brown hamburger in a large skillet & drain. Add spaghetti sauce & chili powder and simmer. Meanwhile, heat oven to 425 degrees. Lay hamburger buns "open face" on a large cookie sheet or jelly roll pan. Bake until lightly browned. Remove from oven. Top each bun with spaghetti sauce mixture. Sprinkle with cheese. Return to oven until cheese melts and is bubbly. Makes 24 individual pizzas.

SAUSAGE ROLL-UPS

(Barbara Schendel, Water Plant)

12 oz. pkg. Little Sizzlers pork
sausage links
3 - 4 oz. pkgs. refrigerated
crescent roll dough
1/4 C. honey mustard (optional)

Cook sausage links according to package directions; drain well; cool. Heat oven to 375 degrees. Separate crescent roll dough into triangles. Place 1 sausage link at wide end of triangle; roll up. Place on ungreased baking sheet. Bake 11 - 13 minutes or until crescent is golden brown. Serve, if desired, with mustard dip.

SAVORY STUFFED BREAD SNACKS

(Roy Boulware, Purchasing/Print Shop)

4 - 6 inch long sandwich rolls
8 oz. pkg. cream cheese, softened
8 oz. (1 $\frac{1}{3}$ C.) braunschweiger
or liver sausage*
1 C. carrots, finely shredded
 $\frac{1}{2}$ C. fresh parsley, chopped
2 Tbsp. green onions, chopped
2 tsp. lemon juice
1 tsp. Worcestershire sauce

Heat oven to 350 degrees. Cut about $\frac{1}{2}$ inch off both ends of each roll; discard. Using teaspoon, remove bread from inside of roll, leaving about $\frac{1}{4}$ inch of crusty shell; set shells aside. Crumble soft bread pieces; place on cookie sheet. Toast bread crumbs for 12 - 15 minutes or until golden brown; cool. In large bowl, combine cream cheese and braunschweiger; beat until smooth. By hand, stir in cooled bread crumbs and remaining ingredients. Spoon about 1 cup of filling mixture into each bread shell, pressing gently but firmly to remove air pockets. Wrap filled shells in plastic wrap or place in plastic bag. Refrigerate at least 4 hours or until serving time. To serve, unwrap, slice into $\frac{3}{8}$ inch slices. Makes 48 bread sticks. To make ahead, prepare as directed above. Refrigerate up to 2 days before serving.

* Two 4 $\frac{1}{2}$ ounce cans deviled ham can be substituted for braunschweiger.

SHRIMP DIP

(Kathy Bloch, Information Services)

- 16 oz. cream cheese
- 2 C. Spin Blend
- 3 Tbsp. minced dried onion
- 3 Tbsp. lemon juice
- 1 C. shrimp (fresh, canned, or frozen) cut in small pieces
- 1 large green pepper, diced

Mix all ingredients well. Chill for at least 4 hours before serving.

SPINACH DIP

(Becky Klatt, City Clerk's Office)

1 box frozen spinach or broccoli,
thawed and squeezed dry
8 oz. cream cheese, softened
2 heaping Tbsp. sour cream
2 green onions, chopped
2 C. cheddar cheese, shredded
1 tomato, chopped

Combine first 5 ingredients and microwave 3 - 5 minutes. Add 1 chopped tomato before serving.

Serve in a round loaf of rye bread with the center removed.

SPINACH SURPRISE BITES

(Marc Empson, Utility Maintenance)

24 small fresh spinach leaves
($\frac{1}{4}$ lb.)
1 qt. boiling water
4 oz. cooked ham, cut into 24
cubes

Wash spinach thoroughly; remove stems. Place spinach leaves in colander or large strainer. Pour boiling water over spinach; let stand 2 - 3 minutes. Rinse with cold water; drain thoroughly. Place spinach leaves on paper towel; blot excess moisture.

Place 1 ham cube at stem end of each spinach leaf. Roll ham cube inside leaf, folding in sides; secure with toothpick. Place appetizers on serving plate. Cover; refrigerate up to 4 hours or until serving time. Serve with Savory Mustard Sauce, if desired.

Makes 24 appetizers.

STAR BITES

(Roy Boulware, Purchasing/Print Shop)

2 medium zucchini or cucumbers
½ C. olive-and-pimento cream
cheese spread

Cut each zucchini into 2 inch long pieces; make 5 V-shaped cuts about ½ inch deep lengthwise around outside of each piece. Remove zucchini from cuts. Cut crosswise into ¼ inch thick slices to form star shapes. Or cut zucchini into ¼ inch thick slices; using 1½ inch star shaped canape' cutter, cut stars from each slice. Pipe or spoon about ½ tsp. cream cheese spread on center of each slice. Refrigerate until serving time. Garnish as desired. Makes 44 appetizers.

TRAIL MIX

(Cindy Hofmockel, Finance)

2 lb. salted peanuts
1 lb. raisins
6 oz. pkg. chocolate chips
1 C. shredded coconut

Mix all the ingredients together in a large air-tight container. Seal until you want to use it.

Great for kids' parties or just for a quiet night watching movies at home.

TRISCUIT TREATS

(Cindy Hofmockel, Finance)

Triscuits
sliced cheese (quarter each
cheese slice)
optional items:
chunky fruits
olives
chunked salami or ham

On a large platter, lay a single layer of Triscuit crackers. Top each with a piece of cheese. Microwave until cheese is melted. Serve.

Optional: While cheese is still warm, put a piece of fruit, an olive, or meat on each cracker.

This is quick & easy for teenage parties!

EGGNOG

(Cindy Hofmockel, Finance)

6 eggs, separated
 $\frac{3}{4}$ C. sugar
2 C. milk or heavy cream (I use
one cup of each)
1 C. blended whiskey, bourbon, or
brandy
2 Tbsp. dark rum
nutmeg

In a large mixing bowl, beat egg yolks until very thick and lemon colored. Beat in $\frac{1}{2}$ cup sugar until dissolved. Beat in milk or cream. Stir in liquors.

Refrigerate 4 hours or overnight to allow liquors to "cook" eggs. Just before serving, beat egg whites until stiff. Gradually beat in remaining $\frac{1}{4}$ cup sugar. Fold egg whites into eggnog mixture.

Pour into punch bowl. Sprinkle lightly with nutmeg. Serves 12.

HOT CHOCOLATE MIX

(Cindy Hofmockel, Finance)

8 qt. box powdered milk
1 lb. box Nestle's Quick
7 oz. jar coffee creamer
1 C. powdered sugar

Mix all ingredients together well and store in an airtight container.
Use about 4 large teaspoonfuls to a cup of hot water.

HOT CRANBERRY APPLE CIDER

(Winnie Gleason, Water & Pollution Control)

2 qt. apple cider
1½ qts. cranberry cocktail
¼ C. brown sugar
4 (3 inch) cinnamon sticks
1½ tsp. whole cloves
1 lemon, thinly sliced

Combine all ingredients in large kettle or pot. Heat to boiling. Reduce heat and simmer 15 - 20 minutes. With slotted spoon, remove cinnamon, cloves, and lemon slices. Serve. Yields 3½ qts.

HOT HOLIDAY PUNCH

(Annette Thompson, Resource Recovery)

2 bottles cranberry juice
2 large cans frozen orange juice,
diluted
1 C. frozen lemon juice, diluted
1 bottle sauterne
red food coloring

Heat all the ingredients together over low heat, being careful not to boil. Add orange slices and cloves as garnish before serving. Makes enough to serve 30 people.

IRISH CREME

(Kathy Bloch, Information Services)

1 C. Canadian Club Whiskey
1/3 C. dark rum
1 small carton whipping cream
10 oz. carton chocolate milk
3 eggs
1 can Eagle Sweetened Condensed
Milk
1 tsp. vanilla

Blend all ingredients thoroughly and store in refrigerator. Pour over ice or in coffee.

LINDA'S HOT APPLE CIDER

(Sharon Hjortshoj, Finance)

3 qt. apple juice
2 qt. cranberry juice
½ C. brown sugar
dash salt
4 sticks cinnamon
1 Tbsp. whole cloves

Mix together the apple juice, cranberry juice, brown sugar, and salt. Pour into a 30 cup percolator. Place the cinnamon sticks and whole cloves in the percolator basket. Heat and serve.

ORANGE JUBILEE

(Donna Scherr, Legal)

1 tray of ice
6 oz. can frozen orange juice
1 C. milk
1 C. water
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ tsp. vanilla

Mix all the ingredients in a blender until slushy.

PURPLE SUNSET

(Cindy Hofmockel, Finance)

1½ C. water
5 C. unsweetened grape juice,
chilled
2 C. unsweetened apple juice,
chilled
6 mint tea bags

Tea base: Steep tea 7 minutes in 1½ cups water. Pour tea in 3 qt. pitcher. Add chilled juices. Serve over ice. Yields 6 servings.

RUSSIAN SPICED TEA

(Cindy Hofmockel, Finance)

1 C. instant tea
2 C. Tang orange drink
2 qt. size lemonade mix
1 tsp. ground cinnamon
2 C. sugar

Mix all ingredients and store in airtight container. Add 1 - 2 teaspoonfuls to a glass of water (more if you like your tea stronger).

SLUSH

(Donna Scherr, Legal)

6 oz. can frozen orange juice
6 oz. can frozen lemonade
1 C. sugar
8 C. water
1 pint apricot brandy
7UP

Mix together all the ingredients except the 7UP and freeze. When ready to serve, fill each glass $\frac{3}{4}$ full with slush and the rest with 7UP. Mix and serve.

24-HOUR ROOT BEER

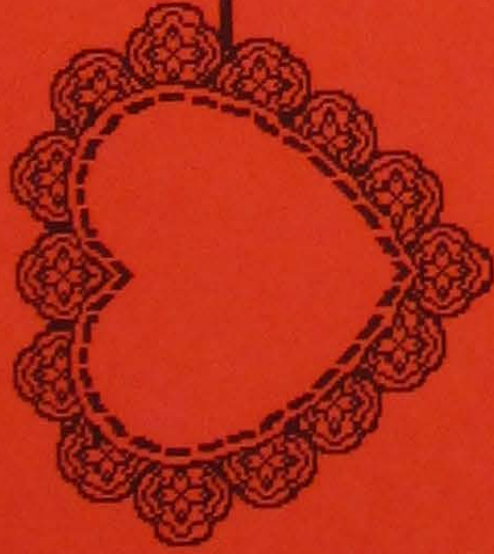
(Cindy Hofmockel, Finance)

½ bottle root beer extract
2 C. sugar
½ tsp. dry yeast (dissolved in
½ cup warm water)

In a large bowl, pour root beer extract over sugar. Add enough water to dissolve sugar. Add the yeast mixture and pour into a gallon jug. Fill to the top (about ½ inch down from rim) with luke warm water. Let stand uncapped for at least 6 hours. Tighten the cap on jug and refrigerate. It is ready to drink in 24 hours.

NOTE: The longer it goes before you open it, the better it gets!

BREADS ROLLS



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BRAN MUFFINS

(Gail Wierson, Law)

2 C. Nabisco 100% Bran
2 C. boiling water
3 C. sugar
1 C. solid Crisco
4 tsp. soda
4 C. Kellogg's All Bran
4 eggs, beaten
5 C. flour, sifted
1 tsp. salt
4 C. buttermilk

Pour boiling water over 100% Bran and cool. Set aside. Mix together sugar and shortening. Add in beaten eggs and buttermilk. Blend well. Add All Bran mixture and then flour, soda, and salt. Add soaked 100% Bran. Spoon into muffin tins and bake 20 - 25 minutes at 425 degrees.

Mixture can be kept in refrigerator up to 2 months.

CORNMEAL BAGELS

(Winnie Gleason, Water Plant)

3 - 3¼ C. flour
½ C. cornmeal
1 pkg. Quick Rise Yeast
2 Tbsp. sugar
1½ tsp. salt
1 C. water
2 Tbsp. oil
1 egg

In large mixing bowl, combine 1 cup flour, cornmeal, yeast, sugar, and salt. Mix well. Add very warm water (120 - 130 degrees) and oil to flour mixture. Add egg. Blend at low speed until moistened. Beat 3 minutes at medium speed. Stir in enough remaining flour to make a soft dough. Knead until smooth and elastic (3 - 5 minutes). Place in greased bowl, turning to grease top. Cover. Let rise in warm place until doubled (about 30 minutes). Punch dough down, divide into 4 parts. Divide each part into 3 pieces. On lightly floured surface, shape each piece into a smooth ball. Punch a hole in the center with finger, pull dough gently to make a 1 - 2 inch hole. Heat 2 qts. water and 2 Tbsp. sugar to boiling. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with a slotted spoon. Place on greased cookie sheet. Brush tops with slightly beaten egg white and sprinkle with poppy or sesame seeds (optional). Bake at 375 degrees for 20 - 25 minutes. Makes 12 bagels.

DRIED PEACH BREAD

(Vivian Parrott, Law)

1 C. sugar
1/4 C. shortening
1 egg
3/4 C. milk
3/4 C. orange juice
3 C. all purpose flour
3 1/2 tsp. baking powder
1 tsp. salt
7 oz. dried peach halves, snipped fine

Cream shortening and sugar; stir in egg. Blend in milk and orange juice. Stir in dry ingredients. Stir in peaches. Bake in well-greased 9x5x3 pan at 350 degrees for 65 - 70 minutes. Cool; remove from pan. Supposedly this gets better if wrapped in foil and stored overnight before serving. I wouldn't know because I can't hide it fast enough.

EASY-YUMMY CINNAMON ROLLS

(Deb Bryant, Customer Service)

2 loaves frozen bread
1 small box butterscotch pudding
(not instant)
1 C. brown sugar
 $\frac{1}{2}$ C. margarine, melted
 $\frac{1}{2}$ C. milk
1 tsp. vanilla
1 tsp. cinnamon

Oil the frozen bread well and put in plastic bag. Place in refrigerator and let thaw all night. In the morning, cut the loaves into 6 - 8 chunks. Make into balls. Place into ungreased 9x13 pan. Mix rest of ingredients well and pour over rolls. Let rise in warm place until double. Bake at 350 degrees for 30 minutes.

EBLESKIVER

(Kathy Bloch, Information Services)

1½ C. flour
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
2 eggs, beaten
2 C. sour cream or buttermilk
1 tsp. butter

Sift dry ingredients into bowl, add liquid and eggs, and beat until smooth. Using a low temperature, heat the ebleskiver pan and into each pocket melt 1 tsp. butter. When melted, fill each ½ full of batter. When ebleskiver is light brown, turn with fork and brown other side. Low heat is important so the inside of each ebleskiver will be fully cooked and not doughy. Serve with sugar or jam.

Cooked apples or jam may be put on the top of batter before turning to be cooked inside.

GRANDMOTHER'S EBLESKIVER (DANISH STYLE)

(Kathy Bloch, Information Services)

1 1/3 C. milk, warmed
1 1/2 C. wheat flour
3 eggs, separated
1/4 C. sugar
1/4 C. yeast
1/2 C. butter, melted
1 tsp. vanilla
1/2 tsp. lemon juice

In a small bowl, beat egg whites until stiff, set aside.

In another small bowl, mix together yeast and warm milk. In a medium bowl, stir together eggs and sugar. Add yeast mixture. Next, add flour, melted butter, vanilla, and lemon juice. Thoroughly blend. Next fold in egg whites. Allow mixture to rise for 20 minutes in a warm place.

Using a low temperature, heat the ebleskiver pan and into each pan pocket melt 1 tsp. butter. When melted, fill each 1/2 full of batter. When ebleskiver is light brown, turn with fork and brown other side. Low heat is important so the inside of each ebleskiver will be fully cooked and not doughy. Serve with sugar or jam.

MUFFIN ROLLS

(Winnie Gleason, Water Plant)

1 C. warm water (105-115 degrees)
1 pkg. yeast
2 Tbsp. brown or white sugar
 $\frac{1}{2}$ tsp. salt
1 egg
2 Tbsp. butter or margarine,
softened
 $1\frac{1}{4}$ C. whole wheat flour
1 C. all-purpose flour

Place warm water in large bowl. Stir in yeast and sugar until they are dissolved. Let mixture stand until yeast starts to foam. Add salt, egg, butter, and whole wheat flour, beating until smooth. Add all-purpose flour, stirring until smooth. Cover the bowl and let rise for 30 minutes or until doubled. Stir down batter and spoon in 12 greased muffin cups. Let rolls rise in uncovered muffin tin for 25 minutes or until batter reaches top of cups. Preheat oven to 400 degrees. Place the muffin tin in hot oven and bake for 15 minutes.

This recipe makes 12 muffins - recipe can be doubled. Muffins freeze well.

PROSCIUTTO/FRESH HERB BREAD

(Sandy Ryan, City Clerk)

1 loaf Italian or Vienna Bread
2 C. mozzarella cheese, shredded
2 C. parmesan cheese, shredded
½ lb. prosciutto ham
1 C. fresh basil, chopped
1 C. fresh parsley, chopped
melted butter or margarine
(enough to moisten)

Chop basil and parsley to make 1 cup each. Chop prosciutto. Combine herbs and ham with cheese and melted butter. Set aside.

Make diagonal slashes through bread loaf, being careful not to cut through bottom of loaf. Turn loaf 90 degrees and repeat, forming X's across top. Pinch each "X" and stuff with the prosciutto/herb/cheese mixture. Wrap in foil, leaving top open to brown. Heat at 350 degrees until heated through and cheese begins to melt.

PUMPKIN BREAD

(Annette Thompson, Resource Recovery)

4 eggs, beaten
2 $\frac{2}{3}$ C. sugar
 $\frac{2}{3}$ C. shortening
2 C. pumpkin
 $\frac{2}{3}$ C. water
 $\frac{2}{3}$ C. raisins or dates
3 $\frac{1}{3}$ C. flour, sifted
2 tsp. baking soda
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{2}$ Tbsp. cloves

Cream sugar and shortening. Mix in all remaining ingredients. Bake at 350 degrees for 1 hour or until done. (Test with toothpick. If clean when removed, it's done.) Makes 5 loaves, depending on pan size.

PUMPKIN NUT BREAD

(Kathy Bloch, Information Services)

2 C. sifted flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
1 C. solid packed pumpkin
1 C. sugar
 $\frac{1}{2}$ C. milk
2 eggs
 $\frac{1}{4}$ C. butter, softened
1 C. nuts, chopped

Sift together first 6 ingredients. Combine pumpkin, sugar, milk, and eggs in a large mixing bowl. Add dry ingredients and butter; mix until well blended. Stir in nuts. Spread in a well greased loaf pan. Bake at 350 degrees for 45 - 55 minutes or until a toothpick comes out clean.

RAISED DONUTS

(Dee Ball, Finance)

1 pkg. yeast
1/4 C. warm water
3/4 C. milk
4 C. flour, divided
3/4 C. sugar, divided
2 eggs, beaten
2 tsp. lemon rind, grated
1/2 C. salad oil
3/4 tsp. nutmeg
1/2 tsp. salt

Sprinkle yeast over warm water. Let stand 5 minutes, stir. In a small saucepan, bring milk to a boil, let cool. Add yeast, 2 cups flour and 2 Tbsp. sugar. Beat until smooth. Cover and let rise in a warm place (about 1/2 hour). Stir in eggs, oil, lemon rind, nutmeg and salt. Beat with mixer 4 - 5 minutes until bubbles appear on surface. Cover and let rise again in a warm place (about 1 hour). Roll out on lightly floured surface to about 1 inch thick. Cut with donut cutter. Set on floured surface, cover, and let rise until double (about 1 hr.). Drop, raised side down, into deep hot fat (365 - 375 degrees) and fry about 2 - 3 minutes, turning to brown both sides. Drain on absorbent paper. Frost or sprinkle with powdered sugar while still warm.

GLAZE FOR RAISED DONUTS

(Dee Ball, Finance)

1 lb. powdered sugar
1 Tbsp. corn starch
1 Tbsp. cream or milk
1 tsp. vanilla
4 Tbsp. butter or margarine
warm water

Mix well, adding just enough warm water to make mixture slightly thick. Keep warm over hot water. Coat donuts while warm. Lay on wax paper or cookie sheets to dry.

SWEDISH RYE BREAD

(Bobbi Countryman, Library)

1 $\frac{3}{4}$ C. milk, scalded and cooled
1/4 C. warm water
1 tsp. sugar
2 $\frac{1}{4}$ tsp. Quick Rise yeast

1/2 C. molasses
1 - 2 tsp. sugar
1 scant Tbsp. salt
3 C. bread flour
3 C. rye flour

Stir together warm water, sugar and yeast and let sit a few minutes. Stir molasses, sugar, and salt into cooled milk. Add yeast mixture, stirring well. Add bread flour, then rye flour, mixing thoroughly. Let rest on floured board 10 minutes. Knead well. Put in greased bowl. Place in slightly warm spot to double. Punch down, and let rise a second time. Punch down and form into 2 loaves. Place in metal loaf pans. Let rise. Bake at 375 degrees approximately 45 minutes. Watch carefully, as it can become too brown quickly.

Next Page is the Micro-rising Instructions for Swedish Rye Bread

MICRO-RISING INSTRUCTIONS FOR SWEDISH RYE BREAD

New Method called Micro-Rising for recipe above: Check your microwave owner's manual or recipe book to see if you can proof bread in it. I use this method. Put 2 cups water in 700W microwave and heat 4 minutes. Move to back corner. Place kneaded bread in glass bowl in center of microwave. Using 20% power, heat 3 minutes. Rest 3 minutes. Heat 3 minutes. Rest 6 - 15 minutes, or until double. (This heavy whole grain bread will not really double, but will rise nicely.) Punch down, and turn out on floured board to knead lightly. Repeat rising process. Punch down, and shape into 2 loaves. Place in 2 greased glass loaf pans, and put back into microwave, after reheating water. Repeat rising process. Bake at 350 degrees in regular oven, about 40 minutes.

NOTE: When trying this, it is good to start at 10% power the first time. Place finger in dough to check for warmth, and feel bowl for warmth. Dough should feel comfortably warm. If too much heat is used, it can kill the yeast. If this happens, just add new yeast. Make a mixture of 2½ tsp. yeast, ½ cup flour, 1 Tbsp. sugar, and enough water to make a paste. Knead into original dough. Start again, using a lower power setting, and/or a shorter heating time.

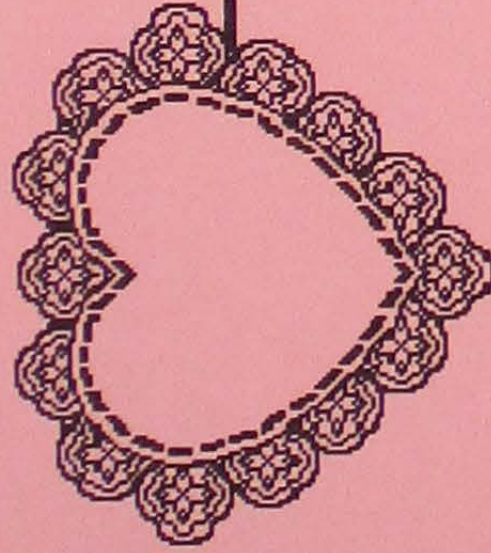
ZUCCHINI BREAD

(Gail Wierson, Law)

3 eggs
1 C. oil
2 C. sugar
1 tsp. vanilla
3 tsp. cinnamon
1 tsp. salt
1 tsp. soda
½ tsp. baking powder
3 C. flour
2 C. zucchini, grated

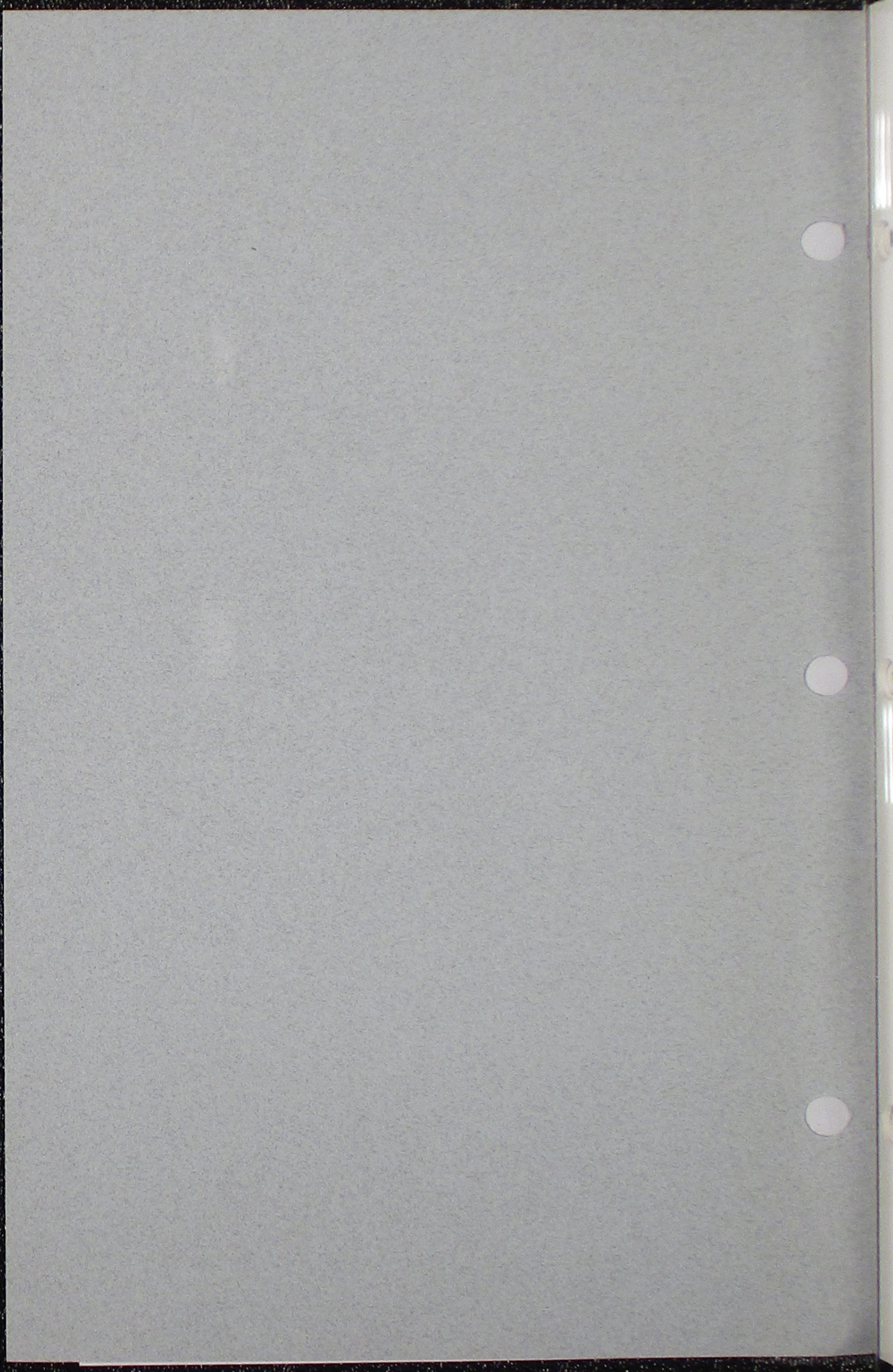
Beat eggs until fluffy. Mix together remaining ingredients and add to beaten eggs. Pour into 2 large or 3 medium-small greased bread pans. Bake 1 hour at 325 degrees.

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BAKED CHICKEN SALAD

(Cindy Hofmockel, Finance)

2 C. chicken, cooked and diced
1 can cream of chicken soup
½ C. almonds, chopped
1 C. salad dressing
2 C. celery, diced
1 can sliced water chestnuts
salt and pepper to taste
¼ C. American or cheddar cheese
cubed
croutons, if desired

Mix together all ingredients except cheese and croutons. Put in 9x13 pan. Sprinkle with cheese and croutons. Bake at 350 degrees for 30 minutes. Serve on a lettuce leaf with fresh fruit.

BOSTON SALAD

(Karen Jamison, CY-RIDE)

2 pkg. lemon Jello
2 - 3 sliced bananas
#2 can crushed pineapple, drained
(reserve juice)
12 oz. miniature marshmallows

Topping:

1 C. pineapple juice
2 Tbsp. cornstarch
½ C. sugar
1 egg, beaten
2 Tbsp. butter
1 pkg. Dream Whip

Prepare Jello according to package directions. Add bananas and crushed pineapple. Top with marshmallows. Let set.

Prepare Dream Whip according to package directions.

Cook topping ingredients until thick like custard. Cool. Add whipped topping. Blend and spread over Jello and refrigerate.

BROCCOLI-CAULIFLOWER SALAD

(Beth Ann McPhail, CY-RIDE)

1 large head of cauliflower
1 large bunch of broccoli
1 small onion, chopped
2 - 3 stalks of celery, chopped
2 - 3 mushrooms, chopped
1½ C. of low fat cheddar cheese
Low fat/light Italian or Ranch salad
dressing

Clean and cut up cauliflower and broccoli. Add onion, celery, mushrooms and cheese. Add salad dressing to taste or can be served with dressing on the side.

CINNAMON SALAD

(Cindy Hofmockel, Finance)

2 pkg. cherry Jello
1/3 C. red hot candies
2 C. applesauce
2 C. boiling water
small container Cool Whip

Melt red hots in 1/2 cup boiling water. Dissolve Jello in 2 cups boiling water. Add red hot mixture. Cool and add applesauce. Refrigerate. Top with Cool Whip before serving.

COOKIE SALAD

(Gail Wierson, Legal)

1 C. buttermilk
1 small pkg. vanilla instant pudding
 $\frac{3}{4}$ of a 16 oz. pkg. fudge stripe
cookies
16 oz. carton Cool Whip
16 oz. can fruit cocktail, drained
15 oz. can pineapple tidbits,
drained
11 oz. can mandarin oranges,
drained

Combine buttermilk and pudding mix in bowl. Mix well. Crush cookies. Add whipped topping and $\frac{2}{3}$ of the cookies to pudding mixture. Add fruit and mix well. Sprinkle with remaining cookies.

CRANBERRY RELISH

(Cindy Hofmockel, Finance)

1 lb. cranberries, fresh
2 oranges
5 apples
3 C. sugar

Wash all fruit well, but don't peel. Grind all together and mix well.

DELICIOUS SUNSHINE SALAD

(Judy K. Heimerman, City Assessor)

3 oz. pkg. lemon Jello
3 oz. pkg. orange Jello
1½ C. cold water
2 C. boiling water
2 bananas, diced
#2 can crushed pineapple
1 C. miniature marshmallows

Topping:

1 beaten egg
2 Tbsp. flour
2 Tbsp. butter
½ C. sugar
1 C. pineapple juice
1 C. whipped cream or 1 pkg. Dream
Whip

Dissolve Jello in hot water. Let set to syrupy consistency. Add pineapple, bananas, marshmallows. Pour into 9x13 pan and let set.

Mix topping ingredients except whipped cream. Cook topping until thick. Fold in whipped cream. Spread over salad and chill.

5-CUP SALAD

(Cindy Hofmockel, Finance)

- 1 C. crushed pineapple
- 1 C. mandarin oranges
- 1 C. coconut
- 1 C. miniature marshmallows
- 1 C. sour cream

Combine all ingredients in a bowl. Stir well and allow to stand in the refrigerator over night.

FROZEN SALAD

(Cindy Hofmockel, Finance)

8 oz. cream cheese, softened
¾ C. sugar
1 large can crushed pineapple,
drained
10 oz. frozen strawberries, slightly
thawed
2 bananas, sliced
9 oz. Cool Whip

Blend all together. Pour in 9x13 pan and freeze. Thaw slightly before serving.

FRUIT SALAD

(Ruth Ann Larson, Electric Administration)

3 oz. pkg. vanilla pudding mix
15¼ oz. can pineapple chunks, in
own juice
10 oz. can mandarin oranges
2 medium bananas, sliced
maraschino cherries

Pour pudding mix into 1½ qt. glass casserole. Stir in juice from pineapple, adding juice from oranges if necessary to make 1 cup liquid. Set aside pineapple and oranges.

Microwave, uncovered, 3 - 4 minutes or until mixture boils, stirring twice. Add pineapple and oranges. Refrigerate 1 hour or until ready to serve. Stir in bananas. Serve garnished with cherries. Serves 6.

TIPS: Other fruit combinations can also be used including fresh apples, pears, and oranges.

GRAPE JUICE SALAD

(LaVone Newell, Finance)

6 oz. can frozen grape juice
3 cans cold water
2 envelopes unflavored gelatin
 $\frac{2}{3}$ C. sugar
 $\frac{1}{4}$ tsp. salt
4 Tbsp. lemon juice
1 C. Royal Anne cherries, drained
1 C. celery, diced
 $\frac{1}{2}$ C. pecans, chopped

Mix the can of frozen grape juice with 3 cans of cold water. Dissolve the gelatin in 1 cup of the juice. Add the sugar, salt, and lemon juice to the rest of the grape juice and heat. Add to the gelatin mixture. Let cool until it starts to thicken, then add the cherries, celery, and nuts. Pour into a mold and chill.

GRAPE PECAN SALAD

(Sharon Hjortshoj, Finance)

1 lb. seedless grapes, washed,
stemmed, and dried
3 oz. cream cheese
2 Tbsp. sugar
2 Tbsp. orange juice
1 C. pecans, chopped

Wash, stem, and dry grapes. Blend cream cheese and sugar until smooth. Add orange juice and blend until consistency of heavy cream.

Gently combine grapes, cheese mixture, and nuts. Chill until cheese mixture forms a white coating on grapes. Serve on crisp salad greens. Serves 4.

GREEN GRAPE SALAD

(Ruth Grabau, Retiree/Volunteer)

4 C. green grapes, sliced in half
1 C. English walnuts, chopped

Dressing:

1 C. sour cream
3 Tbsp. sugar
¼ tsp. almond flavoring

Mix all dressing ingredients together. Add the green grapes and English walnuts. Store in a covered container. This will keep several days.

HEALTHY SALAD

(Barbara Schendel, Water Plant)

1 head cauliflower
1 or 2 bunches broccoli
8 oz. fresh mushrooms
1 small can water chestnuts, drained
1 C. fat-free sour cream
1 C. fat-free Miracle Whip salad
dressing
1 pkg. Reduced Calorie Original
Hidden Valley Ranch Dressing Mix
bacon bits, optional

Clean and cut vegetables into bite-sized pieces. Clean and slice mushrooms. Drain and chop water chestnuts.

Combine vegetables in large bowl. Mix sour cream, salad dressing, and Ranch mix. Pour over vegetables and stir until thoroughly covered.

Optional: Top with crisp bacon bits

MANDARIN ORANGE SALAD

(Gail Wierson, Legal)

3 oz. pkg. orange Jello
4 oz. pkg. vanilla pudding
(Not instant)
4 oz. pkg. tapioca pudding
3 C. water
2 cans mandarin oranges, drained
4 oz. carton Cool Whip

Mix Jello, vanilla pudding, tapioca pudding, and water. Cook until thick. Cool. Stir in oranges and Cool Whip. Chill.

ORANGE DELIGHT

(Raye Ann Napper, Water Plant)

2 small boxes vanilla tapioca
1 small pkg. orange Jello
2½ C. water
1 can mandarin oranges with juice
1 pkg. Dream Whip

Cook tapioca and Jello with water until clear and thick. Cool. Add mandarin oranges with juice. Let thicken in refrigerator.

Prepare Dream Whip according to package directions. Fold into Jello mixture. Refrigerate.

SPRING FRUIT SALAD WITH POPPY SEED DRESSING

(Sandy Ryan, City Clerk)

Dressing:

- $\frac{3}{4}$ C. sugar
- $\frac{1}{3}$ C. vinegar
- 1 tsp. dry mustard
- 1 tsp. salt, optional
- $1\frac{1}{2}$ Tbsp. onion, grated
- 1 C. salad oil (may use safflower oil)
- $1\frac{1}{2}$ Tbsp. poppy seeds

Salad:

- 4 heads Bibb lettuce
- 2 avocados, sliced
- 2 grapefruits, sectioned
- 1 pint fresh strawberries

In blender, blend sugar, vinegar, mustard, salt and onion; add oil slowly through top of blender; add poppy seeds last. Arrange lettuce on individual plates. Alternate sections of fresh grapefruit and avocado. Top with dressing. Garnish with strawberries.

SPRING SALAD

(Sheri Catus, Water)

1 C. french style green beans, drained
1 C. carrots, drained and diced
1 C. peas, drained
1 C. garbanzo beans, drained
¼ C. celery, chopped
¼ C. onion, chopped
few pieces pimento
½ small green pepper, chopped

Dressing:

1 C. sugar
¼ C. oil
¼ C. vinegar
½ tsp. paprika

Mix together all ingredients. Mix dressing ingredients and pour over salad. Refrigerate for several hours before serving.

3-BEAN SALAD

(Cindy Hofmockel, Finance)

1 can green beans
1 can yellow beans
1 can red kidney beans
1 C. celery, chopped
1/4 C. onions, chopped
1/4 C. green peppers, chopped
(optional)

Dressing:

1/2 C. white vinegar
1 C. sugar
1/2 C. (scant) vegetable oil

Drain and rinse all beans. Mix beans together with celery and onion (peppers also, if desired). I put them in a 2 qt. jar. Mix vinegar, oil, and sugar well until sugar is dissolved. Pour over beans. Put on lid and refrigerate 24 hours.

3-BEAN SALAD

(Kathy Bloch, Information Services)

1 can yellow beans, drained
1 can kidney beans, drained
1 can green beans, drained
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ C. vinegar
 $\frac{1}{2}$ C. oil
 $\frac{3}{4}$ C. sugar
1 medium onion, diced
 $\frac{1}{2}$ C. green pepper, diced

Combine all ingredients. Refrigerate for 24 hours and stir occasionally.

24-HOUR VEGETABLE SALAD (A REAL FAVORITE)

(Annette Thompson, Resource Recovery)

6 C. lettuce, chopped
salt and pepper
sugar (optional, but helps bring out
flavors)
6 hard cooked eggs, sliced
10 oz. frozen peas, thawed
1 lb. bacon, crisp cooked, drained,
and crumbled
½ C. green onions and tops, sliced
2 C. shredded swiss cheese (8 oz.)
1 C. mayonnaise or salad dressing

In large bowl, place 3 cups of lettuce; sprinkle with salt, pepper and a little sugar. Layer in order: eggs (salt lightly if want to), peas, bacon, remaining 3 cups lettuce, green onions, and cheese. Spread mayonnaise over the top. Sprinkle with paprika if desired. Cover tightly. Refrigerate 24 hours. Bacon bits or Sizzlean can be substituted for bacon.

YOGURT WALDORF SALAD

(Vivian Parrot, Legal)

3 medium apples, cored and chopped
½ C. celery, chopped
½ C. apple yogurt
⅓ C. red grapes, halved and seeded
¼ C. walnuts, chopped

Combine all ingredients. Chill 2 - 3 hours. Makes eight ½ cup servings.

BACON DRESSING (FOR WILTED LETTUCE)

(Jill Ripperger, City Clerk)

5 - 6 slices of bacon, cooked and
crumbled

3 small onions, chopped

$\frac{1}{2}$ C. sugar

1 heaping tsp. dry mustard

4 Tbsp. vinegar

3 Tbsp. flour

salt to taste

Mix all the ingredients together in a skillet. Add water to form right consistency.

FRENCH SALAD DRESSING

(Gail Wierson, Law)

$\frac{3}{4}$ C. oil
1 can tomato soup
1 C. sugar
 $\frac{1}{2}$ C. brown vinegar
1 tsp. salt
1 tsp. celery salt
1 tsp. onion salt

Shake all ingredients until well mixed.

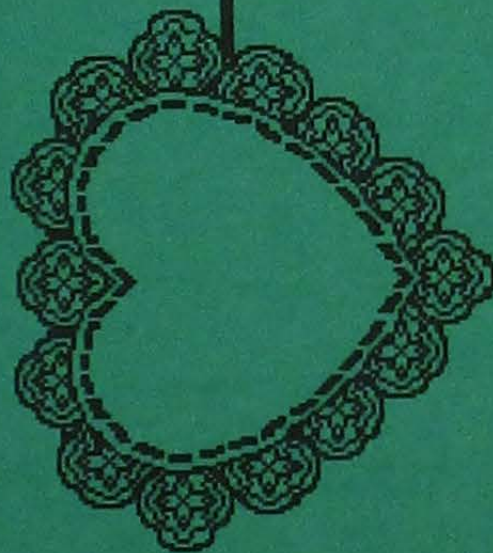
RUSSIAN SALAD DRESSING

(Cindy Hofmockel, Finance)

$\frac{2}{3}$ C. sugar
1 tsp. salt
1 tsp. paprika
 $\frac{1}{4}$ C. vinegar
1 tsp. celery seed
juice of $\frac{1}{2}$ lemon
 $\frac{1}{3}$ C. chili sauce
 $\frac{1}{2}$ medium onion, grated
 $\frac{1}{2}$ C. salad oil

Mix well in given order. Chill.

VEGETABLES



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CAROL'S HONEYED CARROTS	93	SCALLOPED POTATOES	99
CARROT CASSEROLE	94	SWEET POTATOES	100
CARROT RING WITH PEAS	95	TEXAS POTATOES	101
HARVARD BEETS	96		

BAKED SPINACH/COTTAGE CHEESE

(Marilyn Wooldridge, Finance)

1 lb. cottage cheese
¼ lb. American cheese, grated
1 pkg. frozen chopped spinach,
thawed and drained
3 eggs, beaten
3 Tbsp. flour
¼ C. margarine

Melt margarine and stir flour into it. Mix all ingredients together. Place in greased baking dish and bake at 350 degrees for 1 hour.

BROCCOLI CHEESE CASSEROLE

(Cindy Hofmockel, Finance)

20 oz. broccoli
¼ C. milk
½ C. crackers, coarsely crushed
1 can cream of mushroom soup
¼ tsp. salt
⅛ tsp. pepper
1 Tbsp. butter
1 C. cheddar cheese, shredded

Cook broccoli; drain well. Place in 1 qt. casserole. Blend soup, milk, salt & pepper. Pour over broccoli. Combine crumbs and butter. Sprinkle cheese over broccoli, then crumb mixture. Bake at 350 degrees for 30 minutes.

CAROL'S HONEYED CARROTS

(Sharon Hjortshoj, Finance)

5 C. carrots
¼ C. butter
¼ C. honey
2 Tbsp. brown sugar
1 Tbsp. parsley
¼ tsp. salt
⅛ tsp. pepper

Peel carrots and slice them about ½ inch thick. Cook in boiling water just until tender; slightly crunchy is best. Drain.

Melt the butter and mix it together with the honey, brown sugar, parsley, salt, and pepper. Pour over carrots in a 1½ qt. casserole. Cover and bake at 350 degrees for 20 - 30 minutes.

NOTE: Can also be done in the microwave.

CARROT CASSEROLE

(Cindy Hofmockel, Finance)

4 C. sliced carrots
1 small onion, grated
¼ tsp. garlic salt
1 C. Velveeta cheese, cubed
¼ C. margarine
potato chips, finely crushed

Cook carrots with onions and salt until crisp tender. Drain and place in ungreased casserole. Melt cheese and margarine together. Pour over carrots. Sprinkle with thin layer of finely crushed potato chips. Bake at 350 degrees for 30 minutes.

CARROT RING WITH PEAS

(LaVone Newell, Finance)

2 lbs. carrots
1 C. light cream
2 Tbsp. butter or margarine,
melted
2 tsp. onion salt
2 eggs, beaten
1 Tbsp. flour
dash of paprika
buttered peas

Cook carrots, mash and add all other ingredients except peas. Bake in buttered baking disk or ring mold that has been placed in a pan of hot water at 350 degrees for 1 hour. Turn out and fill center of mold with hot buttered peas. If you have used a regular baking dish, turn carrot mixture onto a large plate and surround with peas.

HARVARD BEETS

(Cindy Hofmockel, Finance)

½ C. sugar
2 Tbsp. flour
¼ C. water
½ C. vinegar
½ tsp. salt
2 Tbsp. butter
3 C. beets, cooked and diced

Mix together sugar and flour; add water and vinegar. Cook on medium heat until thick, about 10 minutes. Blend in salt and butter, then add beets. Cover and continue cooking for 10 minutes. Serves 4 - 5.

SCALLOPED CABBAGE

(Annette Thompson, Resource Recovery)

2 C. cabbage, shredded
1 medium onion, chopped
2 Tbsp. stuffed olives, sliced
1½ C. white sauce
1 C. buttered (lite spread will work)
bread crumbs
½ C. medium sharp cheddar cheese,
grated

Cook cabbage and onions in small amount of water for 5 minutes; drain. Mix with olives and white sauce. Place in an 8x8 casserole in layers, alternating cabbage, crumbs and cheese. Top with crumbs and bake at 375 degrees for 15 - 20 minutes.

SCALLOPED CORN

(Donna Scherr, Legal)

½ C. butter or margarine, melted
1 can corn
1 can cream style corn
8 oz. sour cream
1 egg, beaten
1 pkg. cornbread muffin mix

Mix all ingredients and bake 1 hour in 350 degree oven or 20 minutes in microwave.

SCALLOPED POTATOES

(Dee Ball, Finance)

- 4 - 6 C. potatoes, peeled and sliced
- 2 - 3 Tbsp. onion, minced
- 1 C. cubed ham, sliced wieners, or crumbled bacon
- 4 - 5 oz. cheese, use sliced Velveeta or shredded cheddar

Thickening:

- 2 C. milk
- 3 Tbsp. flour
- 1 tsp. salt
- ¼ tsp. pepper

Place potatoes in saucepan, cover with water and boil 10 - 15 minutes or until nearly done. Drain. Put ½ of potatoes into a greased baking dish. Layer with onions, ham, sliced wieners, or crumbled bacon. Place cheese on next. Layer remaining potatoes on top.

Shake thickening ingredients together and pour over potatoes. Place several slices of cheese or shredded cheese on top. Bake 1 hour at 350 degrees.

SWEET POTATOES

(Cindy Hofmockel, Finance)

3 C. sweet potatoes, cooked and
mashed

$\frac{3}{4}$ C. sugar

2 eggs, beaten

1 Tbsp. vanilla

$\frac{1}{2}$ C. soft butter

$\frac{1}{3}$ C. flour

$\frac{3}{4}$ C. brown sugar

$\frac{1}{3}$ C. soft margarine

1 C. pecans, chopped

Mix first 5 ingredients together with mixer. Pour into greased baking dish.

Mix together flour, brown sugar, margarine and pecans until crumbly. Sprinkle on top of sweet potatoes. Bake at 350 degrees for 30 minutes.

TEXAS POTATOES

(Cindy Hofmockel, Finance)

2 lb. frozen hash browns, thawed
½ C. onions, chopped
½ C. butter, melted
1 can cream of chicken soup
1 small jar Cheese Whiz
8 oz. sour cream
salt and pepper to taste

Place potatoes in 9x13 pan. Stir together remaining ingredients and spread over potatoes. Bake at 325 degrees for 1 hour.

EXPERIMENTAL DESIGN

Only experimental design

The first 5 minutes of the experiment were used for familiarization with the task and the equipment.

The subjects were then divided into two groups: the control group and the experimental group. The control group received no treatment, while the experimental group received the treatment.

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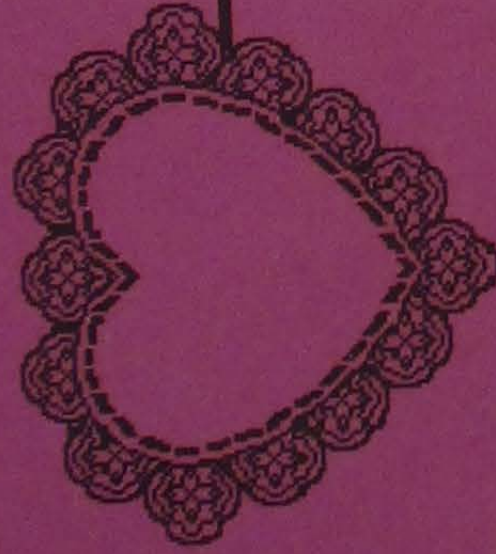
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MAIN DISHES

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BARBECUE RIBS

(Dee Ball, Finance)

ribs, beef or pork
salt and pepper
barbecue sauce

Parboil ribs 20 minutes. Place in greased baking pan. Sprinkle with salt and pepper. Baste with barbecue sauce. Cover. Bake at 325 degrees for 1 hour. Remove lid, baste again with sauce. Bake 15 - 20 minutes, uncovered.

BROCCOLI PIZZA WITH POTATO CRUST

(Winnie Gleason, Water Plant)

Crust:

1½ lb. potatoes, peeled & coarsely
grated
½ tsp. salt
1 egg white
1 egg
⅓ C. onion, peeled and grated
vegetable oil

Topping:

1 head broccoli, cut into
flowerettes (4 cups)
2 tsp. olive oil
1 onion, halved and thinly sliced
1 Tbsp. garlic, chopped
¼ tsp. red pepper flakes
2 C. mushrooms, sliced
1 tsp. Worcestershire sauce
1 C. light or part-skim ricotta

To Prepare Crust: Place grated potatoes in a colander, sprinkle with salt, tossing to coat. Let drain for 15 minutes. Press out as much water as you can. Preheat oven to 400 degrees. In a medium bowl, lightly beat egg and egg white; stir in potatoes and onion. Press potato mixture into an oiled 11 inch quiche pan (or similar pan). Place the crust in oven and bake for 30 minutes. Remove crust and brush or spray the crust's surface lightly with oil. Return crust to oven and bake for another 10 - 15 minutes or until golden & crisp.

To Prepare Topping: Blanche broccoli in boiling water for 2 - 3 minutes or steam for 5 - 6 minutes. Drain the broccoli and rinse under cold water. Transfer to a bowl and set aside. In a small skillet, heat oil and add onion and garlic, sauteing for 2 minutes. Add red pepper flakes, mushrooms, and Worcestershire sauce. Continue cooking, stirring often, for 5 minutes or until mushrooms become dry. Add mushroom mixture to broccoli. In small bowl combine ricotta, 1 cup cheddar cheese, and oregano.

BROCCOLI PIZZA WITH POTATO CRUST (CONT.)

1½ C. extra-sharp cheddar cheese,
grated
½ tsp. oregano
paprika

To Assemble the Pizza: Preheat oven to 375 degrees. Spread ricotta mixture on the bottom of baked crust. Arrange broccoli mixture on top of cheese, setting the flowerettes with stems downward. Sprinkle the broccoli with remaining ½ cup cheddar cheese and paprika. Place pizza in hot oven and bake for 20 minutes or until hot and cheese begins to turn golden.

CAN-DO MEXICAN CASSEROLE

(Vivian Parrott, Law)

¼ C. onion, chopped
¼ C. green pepper, chopped
1 Tbsp. margarine
30 oz. chili with beans
12 oz. whole kernel corn, drained
4½ oz. ripe olives, chopped
4 oz. (1 C.) cheddar cheese, shredded
1 pkg. corn muffin mix

In large skillet, cook onion and pepper in butter until tender. Stir in chili, corn, and olives. Bring to a boil. Add cheese; stir to melt. Pour into 11x7x1½ baking pan. Prepare muffin mix according to package directions. Spoon dough in diagonal bands across top of casserole. Bake at 400 degrees for 15 - 20 minutes. Serves 8.

CHEESE PIE

(Cindy Hofmockel, Finance)

- 1 C. shredded cheddar cheese
(4 oz.)
- 1 C. shredded mozzarella cheese
(4 oz.)
- 1 C. shredded Monterey Jack
cheese (4 oz.)
- 1/3 C. green onions, chopped
- 2 Tbsp. flour
- 4 eggs
- 1 C. milk
- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1/2 tsp. Worcestershire sauce
- cherry tomatoes, optional

Heat oven to 350 degrees. Grease 10 inch pie plate or quiche dish. Mix cheeses, onion and flour. Spread in pie plate. Beat eggs slightly; beat in milk, salt, mustard, and Worcestershire sauce. Pour over cheese mixture. Bake uncovered 35 - 40 minutes or until set. Let stand 10 minutes before serving. Garnish with cherry tomato slices if desired.

CHICKEN BREASTS SUPREME

(Lynne Van Valin, Library)

6 whole chicken breasts, boned
and halved
2 C. sour cream
¼ C. lemon juice
1 clove garlic, pressed
4 tsp. celery salt
2 tsp. paprika
2 tsp. salt
½ tsp. pepper
1¼ C. dry bread crumbs
½ C. butter

Cut chicken in halves. Mix sour cream, lemon juice, garlic, and seasonings. Add chicken and refrigerate overnight. Next day roll chicken in bread crumbs. Place in greased shallow pan. Melt butter and spoon over chicken. Bake at 350 degrees for 1 hour.

CHICKEN CASSEROLE

(Becky Klatt, City Clerk's Office)

3 or 4 chicken breasts OR
1 whole chicken
1 can cream of chicken soup
1 can cream of celery soup OR
cream of mushroom soup
1 large carton of sour cream
1 box of chicken Stove Top
dressing

Boil chicken, take off bone, and cut up. Place into a 9x13 pan.
Save chicken broth.

Mix soups and sour cream. Pour over chicken. Mix dressing and
herb seasoning with 1 - 1½ cups of chicken broth, just so it is
moist. Place on top of chicken. Bake at 350 degrees for 45
minutes, until dressing is done.

May add vegetables!

CHICKEN FAJITAS

(Becky Klatt, City Clerk's Office)

12 oz. boned skinless chicken
breast cut into bite size strips
2 Tbsp. lemon juice
½ tsp. garlic salt
½ tsp. ground cumin
½ tsp. dried oregano, crushed
¼ C. onion, chopped
¼ C. green pepper, chopped

Mix lemon juice, garlic salt, cumin, and oregano. Stir chicken into this mixture. Cook chicken mixture with ¼ cup chopped onion and ¼ cup chopped green pepper until the chicken is tender and no longer pink.

Serve mixture in 7 - 8 inch tortillas and add favorite toppings, such as cheese, lettuce, tomatoes, etc.

CHICKEN WITH BROCCOLI & WALNUTS (CHINESE)

(Winnie Gleason, Water Plant)

1½ lb. chicken breasts
3 tsp. cornstarch
½ tsp. five spice powder
½ tsp. salt
oil for deep frying
1 C. walnuts
4 Tbsp. extra oil
4 - 6 oz. broccoli, bite size
1½ tsp. fresh ginger, finely grated
1 small clove garlic, crushed
2 Tbsp. wine or sherry
1 Tbsp. soy sauce
1 tsp. sugar
2 tsp. cornstarch
2 Tbsp. cold water

Bone chicken breasts and cut into ½ inch pieces. Sift cornstarch, five spice, and salt over chicken and mix well. Set aside. Heat oil and deep fry walnuts over moderate heat until golden. Lift out and drain on paper towel.

Heat 2 Tbsp. extra oil and stir fry the broccoli over high heat for 3 minutes. Lift onto plate. Add remaining oil to pan. Fry ginger and garlic for a few seconds. Add chicken and fry, stirring constantly over high heat until chicken changes color (1 - 2 minutes). Add remaining ingredients and stir over heat until liquid boils and thickens. Remove from heat. Mix in walnuts and broccoli. Serve over rice. Serves 6.

COSMOPOLITAN CHICKEN

(Peg Pearce, Legal)

2 Tbsp. lemon juice
2 Tbsp. Worcestershire sauce
1 tsp. celery salt
dash of pepper
½ pint sour cream
6 pieces of chicken
melted margarine
½ tsp. garlic salt
½ pkg. seasoned stuffing mix

Mix first 5 ingredients, set aside. Mix stuffing into crumbs. Dip chicken in first mixture and roll in crumb mixture. Arrange chicken in greased pan. Drizzle with melted margarine. Bake 1 hour at 350 degrees. Serve with vegetables and salad.

CREAMY BAKED FISH

(Vivian Parrott, Legal)

white fish fillets
butter
mayonnaise
sour cream
1 pkg. dry Ranch dressing

Spread your favorite white fish filets with butter. Combine equal parts mayonnaise and sour cream (about 1 Tbsp. each for each 5 oz. filet). Spread on filets. Sprinkle with dry Ranch dressing mix. Bake at 325 degrees just until fish is done (about 15 - 20 minutes depending on thickness of fish). I've seen little kids eat fish fixed this way.

CRUSTLESS QUICHE

(Julie Erickson, Police)

1/3 lb. bacon, cooked and diced
1 small to medium green pepper,
chopped fine
4 large eggs
1/2 C. flour
1/4 lb. swiss or colby cheese
1/4 lb. monterey jack cheese
1 medium onion, chopped fine
fresh mushrooms (optional)
1 1/2 C. milk
salt and pepper

Fry bacon until crispy. Saute onion, green pepper, and mushrooms in butter. Set aside. Beat together eggs, milk, and flour. Grate cheese and add to egg mixture. Season with salt and pepper. Add bacon, onion, green pepper, and mushrooms. Pour into greased 8x8 pan and bake at 350 degrees for 40 minutes or until set.

Recipe may be doubled. If so, use a 13x9 pan.

EMPANADAS

(Roy Boulware, Purchasing/Print Shop)

2 - 15 oz. pkg. refrigerated pie crusts

Filling:

½ lb. ground beef

½ C. onion, chopped

2 garlic cloves, minced

½ tsp. dried oregano leaves

½ tsp. cumin

¼ tsp. sugar

½ C. dry red wine

2 Tbsp. whipping cream or milk

4 eggs, hard-cooked, chopped

Allow crust pouches to stand at room temperature for 15 - 20 minutes. Meanwhile, in medium skillet brown ground beef, onion, and garlic; drain. Stir in oregano, cumin, sugar, and wine; simmer 5 minutes or until wine has evaporated. Remove from heat; stir in whipping cream. Cool.

Heat oven to 400 degrees. Unfold each pie crust; remove top plastic sheet. Press out fold lines. Invert and remove remaining plastic sheet. Cut five 4 inch circles from each crust. Place about 1 Tbsp. meat mixture on each circle; top with chopped egg. Brush edges of dough with water. Fold circle in half over filling; press edges with fork to seal. Place on ungreased cookie sheets. Bake for 15 - 20 minutes or until light golden brown. Serve warm, or cool on wire rack and reheat before serving. Makes 20 turnovers.

FIREMAN SANDWICHES

(Peg Pearce, Law)

1 can corned beef
2 or 3 onions
1 can tomato soup

Peel and slice onions. Saute in oil until soft but not brown. Add corned beef and soup. Simmer until consistency of barbecue meat. Serve on buns.

HAM AND TURKEY BAKE

(Peg Pearce, Legal)

½ C. onions, chopped
2 Tbsp. butter
1 can golden mushroom soup
1 can cream of mushroom soup
3 oz. can sliced mushrooms
½ C. cooking sherry
2 C. turkey, cooked and cubed
1 C. ham, cooked and cubed
5 oz. sliced water chestnuts, drained
½ C. swiss cheese, shredded
1 C. soft bread crumbs
1 C. elbow macaroni, cooked

Saute onion in butter. Add soups. Add remaining ingredients in order. Bake at 400 degrees for 45 minutes. Serves 8.

HAM BALLS

(Cindy Hofmockel, Finance)

2 lbs. ground ham
2 lbs. ground beef
2 C. graham crackers, crushed
2 eggs
1½ C. milk

Sauce:

1 can tomato soup
⅓ C. white vinegar
1¼ C. brown sugar
1 tsp. dry mustard

Combine ingredients. Shape into balls. Cover with sauce.

For sauce: Heat together all ingredients and pour over ham balls.

Bake at 350 degrees for 1 hour. (If you cut this recipe in half, you'll get 12 - 14 ham balls, but still use the same amount of sauce.)

HERBED LENTIL CASSEROLE

(Winnie Gleason, Water Plant)

2 $\frac{2}{3}$ C. water
¾ C. lentils
½ C. brown rice
⅔ C. onion, chopped
½ green pepper, finely diced
½ red pepper, finely diced
1¼ C. white wine
1 tsp. minced garlic
½ tsp. basil
¼ to ½ tsp. salt
¼ tsp. oregano
¼ tsp. thyme
pepper to taste
1 oz. grated cheese

Preheat oven to 350 degrees. In a 1½ qt. ungreased casserole, combine all the ingredients except the cheese. Place the uncovered casserole in hot oven and bake for 1½ - 2 hours. The casserole should be moist but not runny. Sprinkle grated cheese on top of casserole and bake 5 minutes longer. Serves 4.

LEMON B-B-Q CHICKEN
(Cindy Hofmockel, Finance)

1 lg. bottle Italian dressing
½ C. cooking oil
⅓ C. lemon juice
3 tsp. garlic salt
1 pkg. Good Season's Dry Italian mix
salt and pepper to taste

Marinate chicken overnight. Grill.

MACARONI AND HAM CASSEROLE

(Ruth Ann Larson, Electric Administration)

6 C. water
1 tsp. margarine
7 oz. pkg. macaroni
10½ oz. can cream of mushroom
soup
⅔ C. milk
1 C. shredded cheese
½ tsp. celery salt or celery seed
½ tsp. salt
6¾ oz. can tender chunk ham

For Microwave:

In a 8 cup glass measure bring to a boil 6 cups of water and 1 tsp. of margarine. Add the macaroni. Cover with plastic wrap and set aside.

In a 2 qt. dish, combine cream of mushroom soup, milk, cheese, celery salt or celery seed, salt, and ham. When macaroni is tender, add to the above mixture. Microwave on HIGH for 12 minutes.

Variation: You can substitute any chopped or canned meat (turkey, tuna, or chicken).

MAKE AHEAD CHICKEN CASSEROLE

(Peg Pearce, Legal)

2 C. small shell or elbow macaroni,
uncooked
3 C. chicken, cooked and diced
½ C. celery, chopped
1 medium onion, chopped
⅛ C. pimento
salt & pepper
mushrooms, optional
water chestnuts, optional
2 cans cream of mushroom soup
2½ C. broth
1 C. Velveeta cheese or cheddar,
cubed
potato chips, crushed

Place uncooked macaroni in greased 9x13 pan. Add diced chicken evenly over macaroni. Layer celery, onion, pimento, salt & pepper. Add mushrooms and/or water chestnuts, if desired. Blend together soup and broth, pour over layers. Sprinkle cheese over top. Cover and refrigerate overnight. Top with crushed potato chips just before baking. Bake, uncovered, at 350 degrees for 1 hour. Leftovers can be frozen.

MANICOTTI WITH CHEESE FILLING

(Peg Pearce, Law)

3 C. ricotta or cottage cheese
2 C. grated mozzarella cheese
½ C. parmesan cheese + 4 Tbsp.
1 Tbsp. parsley, chopped
2 eggs
½ tsp. salt
dash of nutmeg
dash of pepper
28 oz. spaghetti sauce
18 manicotti

Combine all filling ingredients except spaghetti sauce and 4 Tbsp. grated parmesan cheese. Cook manicotti per directions on box. Fill manicotti with cheese filling using a small spoon. Place half of spaghetti sauce in bottom of 13x9x2 pan. Arrange filled manicotti in a single layer. Pour remaining sauce over top and sprinkle parmesan cheese. Bake covered in 350 degree oven for 45 minutes.

MANICOTTI WITH MEAT FILLING

(Peg Pearce, Law)

18 manicotti
1½ lb. ground beef
3 slices bread, crumbed
⅔ C. milk
1 egg
2 C. grated mozzarella cheese
1 Tbsp. parsley, chopped
½ tsp. salt
dash of pepper
28 oz. spaghetti sauce
4 Tbsp. parmesan cheese

Meat Filling:

Brown meat in frying pan, drain. Combine bread and milk, allow to stand for 2 minutes. Add cooked meat and remaining ingredients except spaghetti sauce and parmesan cheese.

Add 1 tsp. salt and 1 Tbsp. oil to 6 qts. of rapidly boiling water. Cook 9 manicotti at a time, for 6 minutes, or until barely tender. Do not overcook or the manicotti will tear when filling. Remove with a slotted spoon, rinse with cold water. Stuff with meat mixture. Place half of spaghetti sauce in bottom of 13x9x2 pan. Arrange filled manicotti in single layer. Pour remaining sauce over top and sprinkle with parmesan. Bake covered at 350 degrees for 45 minutes.

MEAT LOAF

(Dee Ball, Finance)

2 lbs. ground beef
 $\frac{3}{4}$ C. onion, chopped
 $\frac{3}{4}$ C. soda crackers, crushed
 $\frac{2}{3}$ C. ketchup
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 eggs, beaten
 $\frac{2}{3}$ C. milk

Mix all ingredients well. Place in greased 9x5 loaf pan. Bake at 350 degrees for 1½ hours.

Variations: Use any combination of ground meat (turkey, pork, or beef) to make 2 lbs. Spread ketchup on top before baking. Place bacon strips on top halfway through baking.

MEXICAN LASAGNA

(Cindy Hofmockel, Finance)

1½ - 2 lb. hamburger
16 oz. salsa
16 oz. tomato sauce
1 Tbsp. chili powder
¼ C. flour
2 C. cheddar cheese, shredded
4 - 6 flour taco shells

Brown hamburger. Drain. Add salsa, tomato sauce and chili powder. Sprinkle flour over top and stir in. Simmer 3 - 4 minutes. In a 2 - 3 qt. casserole, spoon in enough hamburger mixture to coat bottom, (about ½ inch deep). Cover with flour taco shells, tear to help fit the shape of the dish. Put about ⅓ of the cheese over the taco shells. Repeat. Top with remaining hamburger mixture and sprinkle with remaining cheese. Bake in 350 degree oven for 30 - 40 minutes or microwave on high for 8 minutes.

NEVVA'S SCALLOPED CHICKEN

(Sharon Hjortshoj, Finance)

7 C. chicken
9 C. bread cubes
3 eggs
1½ C. celery, chopped
½ C. butter, melted
3 Tbsp. onion
¾ tsp. baking powder
1 tsp. salt
1¾ tsp. sage
6 C. broth or bouillon
6 Tbsp. flour

Mix the first 9 ingredients together and place in large baking pan.

Bring broth to boil. Mix small amount of cold water with flour in a dish, using whisk to prevent lumps. Add flour mixture to hot broth and stir. Cook until thick.

Pour gravy mixture over the chicken mixture and bake 1 hour at 325 degrees.

OVEN EASY PORK CHOPS

(Joanne VanDyke, CY-RIDE)

- 1 C. butter or margarine
- 1 C. cracker crumbs
- 3 Tbsp. parmesan cheese
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 1 egg, beaten
- 2 Tbsp. milk
- 6 pork chops ($\frac{3}{4}$ inch thick)

Preheat oven to 325 degrees. Place butter in 9x13 pan in oven to melt. In a pie pan, mix crumbs, cheese, salt and pepper. In another pie pan, mix egg and milk. Coat pork chops with crumb mix, dip in egg mix, and again in crumb mixture. Place in baking pan. Bake 30 minutes; carefully turn chops and bake another 30 minutes.

PHEASANT

(Rollie Link, Police Dept.)

1 pheasant
1 can cream of mushroom soup
1 - 2 Tbsp. oil
flour
water

The first thing you need to do is shoot a pheasant or have someone else shoot one and give it to you. Next, remove the breast from the bird and discard the rest of the carcass. Place the breast in a bowl of salt water and let it set in the fridge for a day or so. Remove the breast from the salt water and rinse it off. Roll the breast in flour and brown in a pan of hot oil. When the breast is browned, take it out and put it in a casserole dish. Throw a little extra flour and a can of cream of mushroom soup into the pan with the hot oil and drippings. Add some water to thin it down and stir. Pour mixture over the breast in the casserole dish. Bake, covered, at 375 degrees for 1 hour. Boil some rice so it will be done about the same time as the pheasant. Use the mushroom soup as a gravy over the sliced breast on a bed of rice.

PIZZA BURGERS

(Gail Wierson, Law)

1 lb. hamburger
1 small onion, chopped
8 oz. pizza sauce
1 small can mushrooms
¼ tsp. garlic salt
¼ tsp. oregano
½ lb. mozzarella cheese, grated
salt and pepper

Saute beef and onion. Drain. Add remaining ingredients except cheese. Cool. Add cheese. Broil on buns or English muffins.

PORK ROAST IN FOIL

(LaVone Newell, Finance)

1 pork roast
garlic
salt
onion flakes

Place roast on foil and rub with garlic. Sprinkle with salt and onion flakes. Wrap roast and put in baking pan. Bake in a 300 degree oven for 4 hours. Pierce foil so the juices run out into the pan and raise the temperature to 375 degrees for 1 more hour. This allows the juices to brown for gravy. Roasting in foil at a low temperature results in a juicy, tender roast with little shrinkage.

QUICK POT PIE

(Dee Ball, Finance)

2 C. chicken, turkey, beef, or tuna,
cubed
1 can mixed vegetables, drained
1 can cream of chicken soup
2 frozen pie crusts, or make your own
mushrooms, optional
onions, optional

Line pie plate with thawed dough. Mix together meat, vegetables, and soup (mushrooms and onions, if desired). Pour into pie shell. Top with second crust. Moisten edges of pie crust with water and press together. Flute. Brush top with milk and then cut several slits in top to let steam escape. Bake at 350 degrees for 30 - 40 minutes.

ROAST BEEF OR PORK

(Dee Ball, Finance)

roast, beef or pork
salt and pepper
1 C. water
1 medium onion, sliced
4 - 5 medium potatoes, peeled
8 - 10 carrots, peeled
½ C. Coke, optional

Brown roast on all sides in large greased roasting pan. Sprinkle with salt and pepper. Add water. Cover and bake at 350 degrees for 1 hour. Add onion, potatoes and carrots to pan. Add more water if needed. Cover and bake 1½ - 2 hours. Let set 10 minutes. Remove vegetables and meat. Cover if you're going to make gravy.

Hint: You may add ½ cup Coke with the water before baking.

SHISH-KABOBS

(Gail Wierson, Legal)

½ envelope dry onion soup mix
2 Tbsp. sugar
½ C. ketchup
¼ C. vinegar
¼ C. salad oil
1 Tbsp. prepared mustard
¼ tsp. salt
dash of bottled hot pepper sauce
½ C. water
1½ lb. beef chuck or stew meat
instant meat tenderizer

In saucepan, combine first 8 ingredients and ½ cup of water. Bring to a boil and simmer 20 minutes. Cool. Add meat and toss. Refrigerate overnight, drain reserving marinade. Use tenderizer on meat according to directions. Thread meat on skewer along with whatever else you prefer. Brush with marinade during cooking. Alternate meat with cherry tomatoes, whole mushrooms, onion, and green peppers.

SEAFOOD LINGUINI

(Cindy Hofmockel, Finance)

8 oz. linguini or spaghetti
6 Tbsp. butter
1 small onion, chopped
2 Tbsp. flour
2 C. milk
1 lb. crab meat
garlic and pepper to taste

Cook noodles. Meanwhile, in a 3 qt. saucepan, heat butter. Cook onion until tender. Stir in flour. Cook 1 more minute. Stir in milk and crab meat. Pour over noodles. Garnish with parmesan cheese.

SLAP-SIMPLE TASTY MEATLOAF

(Vivian Parrott, Law)

1½ lbs. ground beef
1 C. packaged herb-seasoned stuffing
mix
8 oz. tomato sauce
1 egg
1 tsp. salt
¼ tsp. pepper

Combine ingredients; shape into loaf in a baking pan. Bake at 350 degrees for about 1 hour.

SOUTHWEST SKILLET DINNER

(Kathy Bloch, Information Services)

4 slices bacon, cut into ½ inch pieces
2 medium onions, chopped
2 C. diced zucchini
1 C. new potatoes, diced and unpeeled
¼ C. picante sauce
2 tsp. sugar
½ tsp. ground cumin
monterey jack cheese (optional)
1 C. sour cream (optional)

Fry bacon in 10 inch skillet until crisp. Remove from skillet and reserve. Add onions to skillet; cook until tender but not brown. Add zucchini, potatoes, picante sauce, sugar, and cumin. Cook over medium-high heat, stirring frequently, until vegetables are crisp-tender, 5 - 7 minutes. Stir in reserved bacon; heat through. Top with sour cream and/or shredded monterey jack cheese, if desired. Makes 6 servings, about 3 cups of vegetables. Serve with warmed flour tortillas or over cooked egg noodles.

SPANISH RICE

(Dee Ball, Finance)

1 lb. hamburger, browned and drained
30 oz. tomato sauce
1 medium onion, chopped
1 tsp. Italian seasoning
 $\frac{1}{2}$ tsp. chili powder
2 Tbsp. bacon bits
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 Tbsp. Worcestershire sauce
1 C. rice, cooked and drained
mushrooms, optional

Brown and drain hamburger. Add and mix all ingredients except rice. Add cooked rice to sauce. Pour into 8x8 greased pan. Top with cheese and more bacon bits. Bake at 350 degrees until cheese melts.

SPICED MEATBALLS

(Cindy Hofmockel, Finance)

Meatballs:

2 lbs. ground beef
1 C. cracker crumbs
1 Tbsp. dried onion
2 eggs
½ C. milk
salt and pepper to taste

Sauce:

2 C. catsup
2 Tbsp. mustard
⅛ tsp. ginger
½ C. brown sugar
2 Tbsp. Worcestershire sauce

Mix together beef, cracker crumbs, onion, eggs, milk, and salt and pepper. Form into meatballs (½ - 2 inch). Place meatballs in 2 qt. baking dish (do not brown meatballs.) Mix together sauce ingredients and pour over meatballs. Bake at 350 degrees for 1 hour.

SPICY CLOVE SUMMER PASTA

(Winnie Gleason, Water Plant)

6 - 8 medium tomatoes, cut into wedges

$\frac{3}{4}$ C. olive oil

5 green onions, finely chopped

$\frac{1}{4}$ tsp. ground cloves

1 C. pitted black olives,
coarsely chopped

$1\frac{1}{2}$ tsp. dried oregano, crumbled

1 lb. pasta, freshly cooked &
drained

freshly grated romano cheese

Combine tomatoes, oil, onion, cloves, olives, and oregano in large bowl and mix well. Let stand at room temperature for at least 2 hours.

Combine pasta and sauce in large shallow serving bowl and toss well. Garnish with grated cheese. Serves 4.

STROGANOFF

(Gail Wierson, Legal)

1½ lb. cubed venison or round
steak, cubed
¼ C. flour
¼ C. butter
1 can mushrooms, drained and
sliced
½ C. onion, chopped
1 can beef broth
1 C. sour cream
Noodles

Flour meat and brown in butter in skillet. Add mushrooms and onions and brown slightly. Add beef broth. Cover and cook 1 hour. Stir occasionally. Gradually add sour cream and cook 5 minutes over low heat.

Serve over a bed of cooked noodles.

TACO PIE

(Joanne VanDyke, CY-RIDE)

1 lb. hamburger
1 small onion, chopped
1 can green chilies, drained
1 can Mexican-style beans
1 pkg. taco seasoning
2 C. cheese, shredded
1 pkg. crescent rolls

Spread out crescent rolls on pizza pan or 9 inch pie plate to form a crust. Bake at 375 degrees for 10 - 12 minutes. Brown hamburger with onion, add chilies, beans, taco seasoning and simmer. Add 1 cup of the cheese to meat mixture and melt. Spread cheesy meat across crescent roll crust. Top with onions, tomatoes, lettuce and shredded cheese.

TERIYAKI STEAK

(Annette Thompson, Resource Recovery)

1 steak of your choice
½ C. sugar
½ C. soy sauce (Kikkoman)
⅛ tsp. ginger
garlic salt (to taste)
several Tbsp. onion, chopped
¼ C. white wine (or beer)
1 dash Worcestershire sauce

Mix sugar, soy sauce, ginger, onion, wine/beer, and Worcestershire sauce. Sprinkle with garlic salt. Marinate 1 hour or more. Grill outdoors or broil in oven.

NOTE: If using sirloin or top sirloin, only marinate ½ hour.

TEX-MEX TATORS

(Pat Dodds, City Assessor)

8 potatoes, medium, boiled,
peeled, and sliced
1 lb. ground beef (or turkey)
2 medium onions, chopped
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. taco seasoning
1 Tbsp. dried parsley
30 oz. can red kidney beans
2 - 11 oz. can condensed nacho
cheese soup, undiluted

Brown together the ground beef (or turkey), onions, salt, pepper, taco seasoning, and parsley. Add the kidney beans and nacho cheese soup, undiluted. Use only 1 can of soup if you prefer it less spicy. Stir in potatoes. Spread mixture into a greased dish. Bake at 400 degrees for 45 minutes.

BLACK BEAN SOUP

(Kathy Bloch, Information Services)

12 oz. black beans (about 2 cups)
8 C. water
1 - 2 ham hocks (about 1 lb.)
2 bay leaves
2 tsp. thyme
2 tsp. oregano leaves, crushed
1 tsp. ground cumin
1 C. chopped tomatoes, Mexican
style
sour cream (optional)

Rinse and sort beans. Combine beans with remaining ingredients except chopped tomatoes and sour cream in large saucepan or Dutch oven. Bring to a boil; reduce heat. Cover and simmer until beans are tender, about 2 - 2½ hours. Remove from heat; discard bay leaves. Remove ham hocks; cool to touch. Remove meat from bones and skin (discard bones and skin); coarsely chop. Combine meat and 2 cups of the soup in work bowl of food processor or blender container; process until fairly smooth. Return soup to saucepan; stir in chopped tomatoes. Heat through. Top each serving with sour cream, if desired, and serve with picante sauce and taco corn chips. Makes 8 - 10 servings, about 10 cups of soup.

CHEESE-BROCCOLI SOUP

(Cindy Hofmockel, Finance)

¼ C. butter or margarine
¼ C. onion, finely chopped
⅔ C. flour
2 C. half & half (or cream)
3 - 10½ oz. cans chicken broth
¾ tsp. salt
1¼ C. celery, finely chopped
1¼ C. carrot, finely chopped
16 oz. frozen broccoli cuts, rinsed
with hot tap water
1 lb. processed cheese spread,
cubed
croutons, optional

Melt butter over medium heat. Add onions and saute until glossy. Gradually add flour, stirring constantly with a whisk or spoon. Add chicken broth and stir until smooth. Add salt, celery, carrots, and broccoli. Stir to combine. Cover and cook on medium-low 45 minutes - 1 hr. Add cheese cubes and half & half, stirring to blend. Cover and continue cooking until soup is hot. Garnish individual bowls with croutons if desired.

CHEESY BRAT STEW

(Nancy Masteller, Finance)

6 bratwurst or Polish sausage, fully cooked and cut in ½ inch pieces (1 lb.)
4 medium potatoes, cooked, peeled and cubed
16 oz. cut green beans, drained
10¾ oz. cream of mushroom soup
1 C. cheddar cheese, shredded
1 small onion, chopped

In a 3 qt. casserole, stir together the bratwurst or Polish sausage, potatoes, green beans, cream of mushroom soup, cheddar cheese, and chopped onion. Bake, covered, at 350 degrees for 45 minutes or until heated through. Makes 8 servings.

CHICKEN NOODLE SOUP

(Barbara Schendel, Water Plant)

1 cooked chicken (cut up) or cooked chicken breasts (cut up), as many as desired
8 C. water
3 chicken bouillon cubes
3 Tbsp. soy sauce
1 C. carrots, chopped
1 C. celery, chopped
8 oz. fresh mushrooms, sliced
¼ C. green onion, chopped
1 tsp. salt
1 tsp. pepper
1 pkg. frozen egg noodles

In large kettle, cook chicken; reserve broth. To the broth, add enough water to equal 8 cups. Remove meat from bones; cut into bite-size pieces. Add other ingredients to meat and stock; cook until vegetables are done. About an hour before serving, add one package frozen egg noodles. This soup freezes well.

This recipe is very versatile. You can add your favorite vegetables in whatever quantities you like.

EASY MEXICAN BEAN SOUP

(Kathy Bloch, Information Services)

4 slices bacon, diced
1 medium onion, chopped
2 - 15 oz. pinto beans, undrained
¼ tsp. garlic
¼ tsp. cayenne pepper
2 C. water
¼ - ⅓ C. chopped fresh cilantro
⅓ C. picante sauce

In a 3 qt. saucepan, cook bacon until crisp; remove with slotted spoon. Cook onion in drippings until tender but not brown. Return bacon to saucepan; add remaining ingredients. Bring to boil, stirring occasionally; reduce heat. Cover and simmer 15 minutes. Makes 6 servings, about 6½ cups of soup. For a creamier soup, puree 1 can of the beans in a blender or food processor before adding to the soup.

GOLDEN SPLIT PEA & SWEET POTATO SOUP

- 1 Tbsp. vegetable oil
- 1 onion, chopped
- 1 jalapeno chili, seeded & minced
- 1 Tbsp. fresh ginger, minced
- 2 tsp. ground cumin
- 2 tsp. ground coriander
- ½ tsp. tumeric
- ¼ tsp. ground cinnamon
- 7 C. (or more) water
- 1 lg. sweet potato (or yam),
peeled & diced
- 2 C. dried yellow split peas
(bought at Fareway)
- 6 Tbsp. nonfat yogurt

Heat oil in large, heavy saucepan over medium high heat. Add onion and chili, saute until tender (about 5 minutes). Stir in ginger and the next 4 ingredients. Cook 1 minute. Mix in 7 cups of water, sweet potato, and peas. Bring mixture to a boil. Reduce heat to medium-low, cover, and simmer until potato and peas are tender (about 1½ hours). Whisk soup vigorously for smoother texture; thin with water if necessary. Season with salt and pepper. Ladle into bowls and top with one tablespoon yogurt each.

Freezes well. Makes 6 servings.

POTATO-CHEESE SOUP

(Bobbi Countryman, Library)

4 C. potatoes, sliced
3 C. water
2 tsp. instant chicken bouillon
1 medium onion, sliced
parsley or celery tops, chopped
½ C. instant powdered milk
2 C. milk
2 C. pasteurized processed cheese
spread, cubed

Add bouillon to water. Cook potatoes and onion in bouillon. Place some of mixture in a blender, and puree until mixture is smooth. Place puree mixture in a microwave-safe dish. Repeat with remaining potatoes and onions. Blend milk and instant milk, and add to puree. Stir in cheese. Heat until cheese is melted and soup is hot. Serve in bowls or mugs with a parsley or celery top garnish. Makes 8 cups.

Can substitute instant mashed potatoes for potato puree. Other cooked vegetables may also be added as desired.

TEX-MEX STEW

(Kathy Bloch, Information Services)

2 lbs. ground beef
2 large garlic cloves, minced
3 Tbsp. vegetable oil
3 - 15 oz. cans chopped tomatoes,
Mexican style
1 C. PACE picante sauce
1 tsp. ground cumin
salt & pepper to taste
½ tsp. paprika
17 oz. can whole kernel corn,
drained, Mexican style
2 - 15 oz. cans pinto beans,
drained
8 green onions with tops, sliced
(about 1½ cups)
fresh cilantro, chopped (optional)

Brown meat with garlic in oil in Dutch oven; drain. Add chopped tomatoes and juice, picante sauce, cumin, salt, pepper, and paprika to meat mixture. Bring to a boil; reduce heat. Cover and simmer 20 - 30 minutes. Add corn, beans, and onions; continue cooking uncovered 20 minutes. Top with cilantro, if desired. Serve with a pan of corn bread or a crusty loaf of bread to complete the meal. Make 6 - 8 servings, about 14 cups of stew.

TURKEY-TORTELLINI SOUP

(Vivian Parrott, Law)

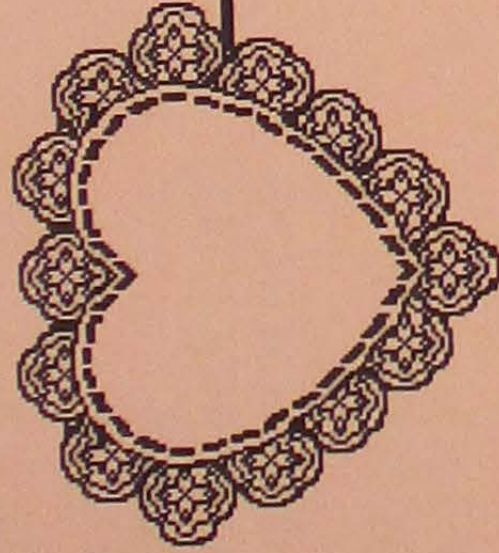
1 small onion, chopped
1 stalk celery, chopped
1 medium carrot, chopped
2 Tbsp. margarine
3 cans ready to serve chicken broth
10 oz. dried, cheese filled tortellini
1 C. turkey, cooked and cubed

Cook onion, celery, and carrot in margarine in 4 qt. Dutch oven over medium heat 10 minutes, stirring frequently. Stir in broth. Heat to boiling; stir in tortellini. Cover and simmer 20 minutes stirring occasionally, until tortellini are tender. Stir in turkey and simmer 10 minutes. Good with a sprinkle of freshly grated parmesan and home baked bread.

BARS

CANDIES

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BANANA BARS

(Cindy Hofmockel, Finance)

½ C. margarine
1½ C. sugar
2 eggs
¾ C. sour milk
1 tsp. vanilla
2 ripe bananas, mashed
1 tsp. soda
2 C. flour
dash of salt

Frosting:

⅓ C. margarine
1 banana, sliced
3½ C. powdered sugar
1 tsp. vanilla
nuts, optional

Cream together sugar and margarine. Beat in eggs. Add mashed bananas and sour milk with soda added to it. Add flour and vanilla. Bake in jelly roll pan at 350 degrees for 30 minutes or until done.

Frosting:

Beat together with mixer until ready to spread on cooled bars. Garnish with nuts if desired.

BLACK BOTTOM BANANA BARS

(Cindy Hofmockel, Finance)

1 pkg. Super Moist devils food cake mix
1/2 C. margarine or butter, softened
1 egg
1 pkg. (4-serving size) vanilla instant pudding
1 1/2 C. milk
2 med. bananas, cut into thin slices
2 containers custard style banana yogurt

Heat oven to 350 degrees. Mix cake mix (dry) and margarine in medium bowl until crumbly; reserve 1/4 cup mixture. Stir egg into remaining crumb mixture; pat in bottom of ungreased 13x9x2 pan. Bake 10 - 15 minutes or until set. Cool completely. Prepare pudding as directed, except decrease milk to 1 1/2 cups. Fold banana slices and yogurt into pudding. Spread over baked layer. Sprinkle with reserved crumbly mixture. Refrigerate at least 8 hours. Cut into 2x3 inch bars. Refrigerate any remaining bars. Yield: 16 bars.

BUTTERSCOTCH TOFFEE BARS

(Cindy Hofmockel, Finance)

½ C. brown sugar
⅓ C. margarine
⅓ C. white syrup
2 C. quick oatmeal
6 oz. butterscotch chips

Cook first 3 ingredients in saucepan until melted. Add oatmeal. Cook slowly for about 3 minutes. Put in 9x9 pan. Bake at 350 degrees for about 12 minutes. Remove from oven and top with butterscotch chips. Spread when melted. Cut while lukewarm. (If you make 1½ batch it yields a 9x13 pan.)

CARAMEL CUTS

(Ruth Grabau, Retiree/Volunteer)

1/2 C. butter, melted
2 C. brown sugar
2 eggs
2 C. flour
2 tsp. vanilla
2 tsp. baking powder

Preheat oven to 350 degrees. Combine butter and sugar. Add other ingredients and mix well. Bake in greased 15 1/2 x 10 1/2 x 1 pan for 25 minutes or until light brown. Cool and cut into bars. This recipe is perfect for people who like brownies, but can't eat chocolate.

CHERRY BARS

(Kathy Bloch, Information Services)

1 pkg. yeast
1 tsp. sugar
¼ C. warm water
1 C. milk
1 egg, beaten
4 C. flour
3 Tbsp. sugar
1 tsp. salt
2 sticks margarine (room temp)
1 can cherry pie filling

Mix yeast, 1 tsp. sugar, and warm water together and put in a warm place. Scald milk and cool. Add beaten egg to milk; then add to yeast mixture. Sift dry ingredients; blend in margarine like pie dough. Add yeast mixture to flour mixture and mix well. Divide dough in half. Pat first half of dough into a greased and floured jelly roll pan. Spoon cherry pie filling on for a second layer. Take other half of dough and pat on a piece of lightly floured wax paper until the size of your pan. Flip wax paper over pan to cover cherry layer. Peel off wax paper. Let rise 10 minutes. Bake about 25 minutes at 350 degrees.

Frost with powdered sugar glaze while still warm.

DO NOT store too air-tight.

CHOCOLATE CARAMEL CASHEW CHEWIES

(Kathy Bloch, Information Services)

CRUST:

$\frac{3}{4}$ C. brown sugar, firmly packed
 $\frac{3}{4}$ C. margarine or butter, softened
1 egg
 $1\frac{1}{2}$ C. all-purpose flour
1 C. rolled oats

FILLING:

14 oz. pkg. caramels, unwrapped
 $\frac{1}{3}$ C. half-and-half

TOPPING:

1 C. large cashew pieces
1 C. semi-sweet chocolate
chunks (from 10 oz. pkg)

Heat oven to 350 degrees. Grease 13x9 pan. In large bowl, beat brown sugar and margarine until light and fluffy; beat in egg. Lightly spoon flour into measuring cup; level off. Stir in flour and oats; blend well. Press into greased pan. Bake at 350 degrees for 15 - 18 minutes or until light golden brown.

Meanwhile, in medium saucepan, combine caramels and half-and-half; cook over low heat until caramels are melted and mixture is smooth, stirring occasionally. Pour caramel mixture over baked crust; sprinkle with cashews and chocolate chunks. Bake an additional 8 - 10 minutes or until chocolate is softened and caramel just begins to bubble around edges. If desired, swirl softened chocolate chunks with knife. Cool completely. If desired, refrigerate bars to set chocolate. Cut into bars. Makes 24 - 36 bars.

CHOCOLATE MINT BARS

(Lynne Van Valin, Library)

3 - 1 oz. squares semi-sweet
chocolate

$\frac{3}{4}$ C. butter

3 eggs, beaten

$\frac{3}{4}$ C. flour

$\frac{1}{2}$ tsp. salt

$1\frac{1}{2}$ C. sugar

$1\frac{1}{2}$ tsp. vanilla

$\frac{1}{2}$ C. nuts, chopped

Frosting:

3 Tbsp. butter

$1\frac{1}{2}$ Tbsp. cream

$1\frac{1}{2}$ C. powdered sugar

$1\frac{1}{2}$ tsp. peppermint extract

3 drops green food coloring

Melt chocolate and butter. Cool and add eggs, flour, salt, sugar, vanilla, and nuts. Bakes in greased 9x13 pan at 350 degrees for 20 minutes.

Mix frosting ingredients. Spread over cooled bars and refrigerate. Melt 2 Tbsp. butter and 2 squares (1 oz. each) semi-sweet chocolate. Spread over green topping. Slice into 36 bars.

CREAM CHEESE LEMON BARS

(Cindy Hofmockel, Finance)

1 pkg. white cake mix
½ C. butter or margarine, softened
1 egg
¼ C. pecans, finely chopped
16 oz. cream cheese, softened
1 C. powdered sugar
1 tsp. grated lemon peel, if desired
1 Tbsp. lemon juice
3 C. milk
2 pkg. (4-serving size) lemon instant
pudding

Heat oven to 350 degrees. Beat dry cake mix, margarine and egg in large bowl on medium speed until blended. Stir in pecans. Press evenly into ungreased 9x13x2 pan. Bake 10 - 15 minutes or until set. Cool completely. Beat cream cheese, sugar, lemon peel and juice until smooth. Spread over baked layer. Refrigerate 10 minutes. Beat milk and pudding about 2 minutes or until thickened. Pour over cream cheese mixture. Refrigerate 1 hour or until set. Cut into bars.

MELTIES

(Sharon Hjortshoj, Finance)

12 oz. pkg. milk chocolate chips
14 oz. can sweetened condensed
milk
3 Tbsp. butter
2 tsp. vanilla
1 C. margarine, melted
2 C. brown sugar
1 tsp. vanilla
2 eggs
2½ C. flour
1 tsp. salt
1 tsp. soda
3 C. oatmeal
¼ C. nuts, chopped

Melt and mix together the first 4 ingredients (milk chocolate chips, sweetened condensed milk, butter, and vanilla). Set aside. Melt the margarine in the microwave and to it add the remaining ingredients. Mix well. Press $\frac{2}{3}$ of this mixture into a greased jelly roll pan. Spread chocolate mixture over top. Crumble remaining mixture over chocolate.

Bake at 350 degrees for 20 - 23 minutes.

MIXED NUT BARS

(Cindy Hofmockel, Finance)

1½ C. flour
¾ C. brown sugar
½ C. margarine
12 oz. peanut butter chips
2 Tbsp. margarine
1 tsp. water
13 oz. mixed nuts
½ C. white syrup

Mix first 3 ingredients together and press into pan. Melt peanut butter chips, syrup, margarine and water together. Pour over crust. Press mixed nuts on top. (Can also use extra butterscotch chips, if desired.)

MOUND BARS

(Cindy Hofmockel, Finance)

2 C. graham crackers
½ C. powdered sugar
½ C. butter, melted
2 C. coconut flakes
1 C. sweetened condensed milk
1 C. chocolate chips

Mix graham crackers, powdered sugar and butter together. Pat in 9x13 pan. Bake at 350 degrees for 10 minutes. Mix together coconut and condensed milk and pour over crust. Bake for 10 more minutes.

Melt chocolate chips and spread over bars.

PEANUT BUTTER-CHOCOLATE CHIP BARS

(Cindy Hofmockel, Finance)

1½ C. flour
¾ C. brown sugar, packed
½ C. margarine or butter, melted
2 egg yolks, slightly beaten
¾ C. semi-sweet chocolate chips
1¼ C. powdered sugar
1 C. creamy peanut butter, melted
¼ C. margarine
1 tsp. vanilla
½ C. pecans, finely chopped
1 Tbsp. milk
⅓ C. semi-sweet chocolate chips,
chopped

Heat oven to 350 degrees. Mix flour, brown sugar, ½ cup margarine, and egg yolks until crumbly. Press evenly into ungreased 9x13 pan. Bake 12 - 15 minutes or until set and golden brown. Sprinkle with ¾ cup chocolate chips. Return pan to oven for about 2 minutes, or until chocolate has softened. Spread evenly and set aside. Mix powdered sugar, peanut butter, ¼ cup margarine, and vanilla until well blended. Mixture will be very stiff. Stir in pecans and milk. Crumble peanut butter mixture over chocolate (finely crumbled). Cover evenly. Press lightly with hands. Sprinkle with chopped chocolate chips. Cover and refrigerate several hours or until firm. Cut into 2x1½ inch bars. Yield: 36 bars.

PEANUT BUTTER FINGERS

(Ruth Grabau, Retiree/Volunteer)

½ C. butter
½ C. brown sugar
½ C. white sugar
1 egg
⅓ C. peanut butter
½ tsp. baking soda
¼ tsp. salt
½ tsp. vanilla
1 C. flour
1 C. regular oatmeal
6 oz. pkg. chocolate chips

Frosting:

1 C. powdered sugar
¼ - ½ C. milk
½ C. peanut butter

Cream butter and sugars. Blend in egg, peanut butter, soda, salt, and vanilla. Stir in flour and oatmeal. Spread in 9x13 pan. Bake at 350 degrees for 15 - 18 minutes. Remove from oven and immediately spread with chocolate chips. Let stand 5 minutes and spread on frosting.

PUMPKIN BARS

(Gail Wierson, Law)

2 C. flour
2 tsp. baking powder
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
2 tsp. cinnamon
 $\frac{1}{4}$ tsp. ginger
 $\frac{1}{2}$ tsp. nutmeg
2 C. sugar
4 eggs
29 oz. can pumpkin
1 C. oil

Frosting:

8 oz. cream cheese, softened
6 Tbsp. margarine, softened
1 Tbsp. milk
1 tsp. vanilla
2 C. powdered sugar

Mix all ingredients together. Bake in ungreased jelly roll pan at 350 degrees for 35 - 40 minutes.

Frosting:

Beat cream cheese, margarine, milk, and vanilla until smooth. Slowly add powdered sugar. Cream until frosting consistency. Keep refrigerated.

PUMPKIN BARS

(Gail Wierson, Law)

2 C. sugar
1 C. salad oil
1 can (2 C.) solid pumpkin
2 C. flour
1 tsp. soda
2 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon

Frosting:

3 oz. cream cheese
6 Tbsp. margarine
1 tsp. vanilla
3 C. powder sugar

Mix sugar and salad oil together. Add remaining ingredients. Bake in 10x15 greased pan at 350 degrees for 25 minutes.

Frosting:

Cream together ingredients and add powdered sugar. Add milk to thin. Keep refrigerated.

RICE KRISPIE CANDY BARS

(Gail Wierson, Law)

1 lb. white almond bark
16 oz. crunchy peanut butter
3 C. Rice Krispies
3 C. miniature marshmallows
6 oz. chocolate or butterscotch chips

Melt almond bark in microwave until softened. Mix in peanut butter, Rice Krispies, marshmallows, and chips. Put in 9x13 slightly greased pan and refrigerate until hardened. Keep refrigerated.

ALMOND BUTTER COOKIES

(Cindy Hofmockel, Finance)

1 C. butter or margarine, softened
½ C. sugar
½ C. blanched almonds, finely
chopped
2 tsp. almond extract
2 C. flour

Heat oven to 350 degrees. Mix margarine and sugar in medium bowl. Stir in almonds and almond extract. Mix in flour, using hands, to form dough. Shape dough by scant teaspoonfuls into balls. Place on ungreased cookie sheet. Flatten with greased bottom of glass dipped into sugar. Bake 9 - 10 minutes or until light brown.

CANDY BAR COOKIES

(Cindy Hofmockel, Finance)

1 C. butterscotch flavored chips
½ C. light corn syrup
2 Tbsp. butter or margarine
1 tsp. vanilla
5 C. Cheerios cereal
1½ C. miniature marshmallows
1 Tbsp. shortening
6 oz. milk chocolate chips

Butter 8x8 or 9x9 pan. Heat butterscotch chips, corn syrup, margarine, and vanilla in 3 qt. saucepan over low heat, stirring constantly, until butterscotch chips are melted and mixture is smooth. Remove from heat. Stir in cereal and marshmallows until well coated. Press evenly in pan, using buttered back of spoon; cool. Heat shortening and chocolate chips in 1 qt. saucepan over low heat, stirring constantly, until mixture is smooth. Spread over cereal mixture. Refrigerate until firm, about 1 hr. Remove from refrigerator 10 minutes before serving. Cut into 2x1¼ inch bars. Yield: 24 bars.

COTTAGE CHEESE COOKIES

(Ruth Grabau, Retiree/Volunteer)

½ C. margarine
1 C. sugar
½ C. large curd cottage cheese
1 egg
½ tsp. vanilla
¼ tsp. lemon flavoring
1¾ C. flour
½ C. nutmeats (optional)

With electric mixer, mix ingredients in order given. Bake at 350 degrees for 10 - 12 minutes.

GIANT COOKIES

(Ruth Grabau, Retiree/Volunteer)

½ C. butter or margarine
¾ C. sugar
¼ C. light brown sugar, firmly
packed
1 egg
½ tsp. almond extract
¾ C. flour
½ tsp. baking soda
¼ tsp. salt
1¼ C. uncooked old-fashioned
oats
½ C. almonds, chopped or sliced
½ C. semi-sweet chocolate chips
¼ C. shredded coconut

Preheat oven to 350 degrees. Grease 2 baking sheets.

In a large bowl, beat the butter with an electric mixer on high speed until smooth and creamy. Gradually beat in the sugars on medium, beating until mixture is creamy. Add the egg and almond extract, and beat just until combined. Stir flour, baking soda, and salt into creamed mixture until thoroughly combined. Add oats, stirring until blended. Add almonds, chocolate chips, and coconut. Divide the dough into 8 equal portions. Place 4 portions about 2 inches apart on each baking sheet. Flatten slightly. Bake 15 - 18 minutes until lightly browned. Remove to wire rack to cool.

OR: Scoop out dough with an ice cream scoop and flatten slightly to get about 12 cookies.

GINGERSNAPS

(Cindy Hofmockel, Finance)

1½ tsp. soda
¾ C. Crisco
1 egg
¼ C. molasses
1 C. sugar
1 tsp. vanilla
2 C. sifted flour
1½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Mix together all ingredients and let stand in refrigerator 1 hour. Make into balls the size of a walnut. Dip tops into sugar. Bake at 375 degrees for 10 - 12 minutes. Yield: 5 dozen

MARSHMALLOW BALLS

(Gail Wierson, Legal)

2 pkgs. caramels (approx. 100)
1 can Eagle Brand milk
13 oz. box Rice Krispies
2 sticks of margarine
2 - 16 oz. pkg. marshmallows

Melt caramels, milk, and margarine in double boiler or microwave. Dip marshmallows using toothpick and roll in cereal. Remove toothpick when dry. Freeze well!

ORANGE SLICE COOKIES

(Ruth Grabau, Retiree/Volunteer)

2 C. brown sugar
1 stick margarine
4 eggs
2½ C. flour
2 tsp. baking powder
pinch of salt
1 lb. orange slice candy

Cut 1 lb. orange slice candy in small pieces. Cover with 6 Tbsp. water. Let stand overnight, stirring once in awhile. Mix with dry ingredients. Bake in a jelly roll pan at 350 degrees for 25 minutes. Sprinkle with powdered sugar or frost with powdered sugar frosting.

REFRIGERATOR COOKIES

(Dee Ball, Finance)

$\frac{2}{3}$ C. shortening
 $\frac{2}{3}$ C. margarine or butter
1 C. brown sugar
 $\frac{2}{3}$ C. granulated sugar
3 eggs, beaten
 $1\frac{1}{2}$ tsp. vanilla
4 C. flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. baking soda
1 tsp. salt

Cream shortening, margarine, sugars, eggs and vanilla. Mix dry ingredients and add to creamed mixture. Blend well. Shape dough into 3 inch diameter roll. Wrap in plastic wrap. Chill overnight. To bake: preheat oven to 375 degrees. Slice cookies in $\frac{1}{4}$ inch slices. Place on ungreased cookie sheet. Bake at 350 degrees for 10 - 12 minutes, or until lightly browned.

Variations:

Chocolate: Add $1\frac{1}{2}$ Tbsp. butter or margarine and $\frac{3}{4}$ cup cocoa to creamed mixture. Orange: Add 3 Tbsp. grated orange peel, omit vanilla. Nut: Add $1\frac{1}{4}$ cups chopped nuts to creamed mixture. Peanut Butter: Decrease shortening to 1 cup, add $\frac{1}{2}$ cup peanut butter and 1 cup chopped peanuts.

RITZ CRACKER COOKIES

(Ruth Grabau, Retiree/Volunteer)

1 C. pitted dates, chopped
1 can Eagle Brand milk
½ tsp. vanilla
1 C. nuts, chopped
Ritz crackers

Cook the dates and Eagle Brand milk until thick. Add vanilla and chopped nuts. Cool. Spread on Ritz crackers. Bake 8 minutes at 325 degrees. Cool. Spread with powdered sugar frosting.

One box of Ritz crackers makes 2 recipes. These will freeze.

SOFT MOLASSES COOKIES

(Annette Thompson, Resource Recovery)

$\frac{3}{4}$ C. shortening ($\frac{1}{2}$ margarine,
 $\frac{1}{4}$ Crisco)
1 C. sugar
1 egg
 $\frac{1}{4}$ C. molasses
2 C. flour
2 tsp. baking soda
 $\frac{1}{4}$ tsp. salt
1 tsp. cinnamon
1 tsp. ginger
sugar

Mix all ingredients together. Roll into balls. Roll in sugar. Place rolled dough on cookie sheet. Bake at 350 degrees for 15 minutes.

SCOTCH SHORTBREAD

(Cindy Hofmockel, Finance)

$\frac{3}{4}$ C. margarine or butter, softened
 $\frac{1}{4}$ C. sugar
2 C. all-purpose flour

Heat oven to 350 degrees. Mix margarine and sugar together. Add flour. (If dough is crumbly, stir in 1 - 2 Tbsp. margarine, softened.) Roll dough $\frac{1}{2}$ - $\frac{1}{3}$ inch thick on floured cloth-covered board. Cut dough with $1\frac{1}{2}$ inch cookie cutter. Place $\frac{1}{2}$ inch apart on ungreased cookie sheet. Bake about 20 minutes or until set. Immediately remove from cookie sheet. Makes about 2 dozen 1 to $1\frac{1}{2}$ inch cookies.

7-LAYER COOKIES

(Kathy Bloch, Information Services)

¼ C. margarine
1 C. graham cracker, crumbled
6 oz. pkg. coconut flakes
6 oz. pkg. butterscotch chips
6 oz. pkg. chocolate chips
½ C. chopped nuts
1 can sweetened condensed milk

Heat oven to 350 degrees. Melt margarine in a 9x13 cake pan. Sprinkle graham cracker crumbs evenly over melted margarine. Layer the next 4 ingredients individually into cake pan. For the last layer, drizzle entire can of sweetened condensed milk over all other ingredients. Bake about 25 minutes or until golden brown. Cool before cutting.

THE \$300 COOKIE RECIPE

(Kathy Bloch, Information Services)

2 C. butter
2 C. white sugar
2 C. brown sugar
4 eggs
2 tsp. vanilla
4 C. flour
5 C. instant oatmeal, finely ground
in blender
1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. bag chocolate chips
8 oz. Hershey Bar, grated
3 C. nuts, chopped

Heat oven to 375 degrees. In a large bowl, cream together butter and sugars until light and fluffy. Add eggs and vanilla; blend well. Next add all dry ingredients; mix well. Stir in chocolate chips, candy pieces, and nuts; mix well. Roll in balls and place on cookie sheet 2 inches apart; flatten slightly.

Bake at 375 degrees for 10 - 15 minutes or until golden brown. Cool completely on wire racks. Makes 112 cookies.

MICROWAVE FUDGE

(Quick & Easy)

3 $\frac{2}{3}$ C. powdered sugar
½ C. Hershey's cocoa
¼ C. milk
½ C. margarine
1 tsp. vanilla
½ C. nuts, chopped (optional)

Place sugar, cocoa, milk, and margarine in microwave bowl. Place in microwave and cook on high until margarine is melted, about 2 - 3 minutes. Beat with electric mixer or wooden spoon until smooth. Add vanilla and nuts. Spread in 8 inch square pan.

VANILLA WALNUTS

(Winnie Gleason, Water Plant)

1 lb. walnut (or pecan) halves
½ C. sugar
2½ Tbsp. corn oil
1 Tbsp. vanilla
¼ tsp. salt
⅛ tsp. pepper
¼ tsp. coriander
¼ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice

Preheat oven to 325 degrees. Blanch the nuts for 1 minute in boiling water. Drain well. While still hot, put in a bowl and toss with oil, sugar, and vanilla (add vanilla to oil before tossing). Let stand 10 minutes. Arrange on a rimmed baking tray. Bake for 30 - 35 minutes, turning every 5 - 10 minutes until nuts are light brown and crispy. Combine remaining ingredients, put nuts into a bowl and toss with seasoning mixture. Spread in a single layer to cool. Store in an airtight container.

These are great as munchies or to garnish cakes and pies. Makes 4 cups.

ANTHONY'S PAPER

March 5, 1968

Please suggest a date, time, and location for the meeting. Please be in the room at 10:00 AM on the day of the meeting. Please be in the room at 10:00 AM on the day of the meeting. Please be in the room at 10:00 AM on the day of the meeting.

Wishes & love

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APPLE OR PEACH CRISP

(Cindy Hofmockel, Finance)

1 C. flour
1 C. sugar
1 tsp. baking powder
½ tsp. salt
1 egg
6 C. apples or peaches, peeled and
sliced
⅓ C. margarine, melted
cinnamon

Peel and slice fruit. Place in 8x11 casserole. Mix first 5 ingredients with mixer until crumbly. Pour over fruit. Drizzle with margarine. Sprinkle cinnamon. Bake at 350 degrees for 30 - 40 minutes.

BLUEBERRY SOUR CREAM CAKE

(Joanne VanDyke, CY-RIDE)

½ C. butter or margarine
1 C. sugar
3 eggs
1 C. sour cream
2 C. sifted flour
1 Tbsp. baking soda
½ tsp. salt
1 tsp. vanilla
2 C. fresh blueberries, rinsed, drained
and lightly floured
½ C. brown sugar, firmly packed
½ C. nuts, chopped
½ tsp. cinnamon

In large bowl of electric mixer, cream butter or margarine until light and fluffy. Beat in sugar until well mixed. Add eggs, 1 at a time, beating well after each addition. Stir in sour cream. Add flour, baking soda, salt and vanilla. Beat until smooth and well blended. Fold in blueberries. Spread half of the batter evenly in greased 9x13 baking pan. In small bowl, combine brown sugar, nuts and cinnamon; mix thoroughly and sprinkle evenly over batter in pan. Spread remaining half of the batter over top. Bake at 350 degrees 40 - 45 minutes, until top is golden brown and cake tests done.

BUTTERSCOTCH COFFEE CAKE

(Cindy Hofmockel, Finance)

1 pkg. yellow cake mix
2 eggs
17½ oz. can butterscotch pudding
6 oz. butterscotch chips
½ C. nuts
¼ C. sugar

Beat together cake mix, eggs, and pudding for 4 minutes. Pour in greased, but not floured, 9x13 pan. Sprinkle with sugar, then nuts, then butterscotch chips. Bake at 350 degrees for 40 minutes.

CHOCOLATE CHERRY UPSIDE DOWN CAKE

(Nancy Masteller, Finance)

21 oz. cherry pie filling
2¼ C. flour
1½ C. sugar
¾ C. unsweetened cocoa
1½ tsp. baking soda
¾ tsp. salt
1½ C. water
½ C. cooking oil
¼ C. vinegar
1½ tsp. vanilla

Spread the cherry pie filling evenly over the bottom of a greased 13x9x2 baking pan. In a large bowl, stir together flour, sugar, cocoa, soda and salt. In another bowl, combine water, oil, vinegar, and vanilla. Add liquid ingredients to flour mixture all at once; stir just to moisten. Pour batter evenly over cherry pie filling. Bake at 350 degrees for 30 - 35 minutes or until cake tests done. Cool 10 minutes in pan; invert and cool.

CHOCOLATE ECLAIR CAKE

(Gail Wierson, Law)

1 lb. box graham crackers
2 small pkgs. instant french vanilla
pudding
3 C. milk
9 oz. Cool Whip

Frosting:

2 pkgs. Choc-O-Bake
2 Tbsp. white Karo corn syrup
2 tsp. vanilla
3 Tbsp. margarine, softened
1½ C. powdered sugar
3 Tbsp. milk

Butter 9x13 pan. Line with graham crackers. Mix pudding and milk. Beat 2 minutes. Blend in Cool Whip. Pour ½ of mixture over graham crackers. Repeat with another layer of graham crackers, pudding and then graham crackers on top. Refrigerate for two hours before frosting.

Frosting:

Beat all ingredients until smooth. Frost and refrigerate 24 hours.

CHOCOLATE MAPLE BAKLAVA

(Kathy Bloch, Information Services)

8 oz. pkg. phyllo (fillo) dough
¾ C. butter or margarine, melted
2 C. walnuts, coarsely chopped
1 C. miniature semi-sweet
chocolate chips
2 Tbsp. brown sugar
½ C. sugar
¼ C. brown sugar, firmly packed
½ C. water
½ C. light corn syrup
1 tsp. maple flavor

Thaw phyllo overnight, let stand at room temperature 2 hours before using. Remove phyllo sheets from wrapping. Cover half of the sheets with plastic wrap and damp paper towel; set aside. Cover remaining sheets with plastic wrap and work with 1 sheet at a time. Heat oven to 350 degrees. Place 1 sheet of phyllo in 13x9 pan; brush with melted butter. Continue layering first half (about 10) of phyllo sheets and melted butter. Sprinkle with walnuts, chips, and brown sugar. Brush second half of phyllo sheets with melted butter, 1 at a time, and place over nuts and chocolate; press down around edges. Using a sharp knife, cut through top layers of phyllo making 5 lengthwise cuts and 8 diagonal cuts. Bake at 350 degrees for 35 - 40 minutes or until puffed and golden. Meanwhile, in small saucepan, combine sugar, ¼ cup brown sugar, water, and corn syrup. Cook over medium heat until mixture boils, stirring constantly; boil 5 minutes. Remove from heat; stir in maple flavor. Refrigerate syrup until baklava is baked. Remove baklava from oven; immediately pour cool syrup over hot bars. Cool completely; cut along original perforations, cutting through all layers. Makes about 32 bars.

CHOCO-TATER POUND CAKE

(Vivian Parrott, Legal)

2 C. all purpose flour
2 C. sugar
1 C. instant potato flakes
4 tsp. baking powder
1 tsp. salt
4 oz. size instant chocolate pudding
1 C. margarine, softened
 $\frac{3}{4}$ C. milk
 $\frac{3}{4}$ C. water
4 eggs

Preheat oven to 350 degrees. Generously grease and flour bundt pan. In large bowl, combine all ingredients; beat 4 minutes at medium speed. Pour into prepared pan. Bake 55 - 65 minutes until toothpick inserted in center comes out clean. Cool upright in pan 30 minutes; invert onto serving plate. Good with chocolate chip ice cream and fudge sauce.

EARTHQUAKE DISASTER

(Ruth Grabau, Retiree/Volunteer)

coconut (enough to cover the
bottom of a 9x13 pan)
1 C. nuts, chopped
1 German Chocolate cake mix
1 stick margarine, softened
1 lb. powdered sugar
8 oz. pkg. cream cheese. room
temperature

Grease a 9x13x3 pan (if you use a 9x13x2 pan, you will have run
over in the oven). Cover bottom of pan with coconut, as much as
you desire. Cover coconut with chopped nuts.

Prepare cake mix as directed on package. Pour over coconut/nut
mixture. Combine margarine, powdered sugar, and cream
cheese. Stir until smooth. Spoon over cake mix - DO NOT
STIR. Bake at 350 degrees for 1 hour.

FAIRY FOOD CAKE

(Cindy Hofmockel, Finance)

2 C. flour
2 C. cake flour
1 C. boiling water
5 egg whites
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{2}$ tsp. cream of tartar
2 tsp. baking powder
1 tsp. vanilla

Beat together flour, cake flour, and boiling water. Let stand until completely cool. Add all remaining ingredients. Bake in ungreased 9x13 pan at 300 degrees for 45 minutes. Invert to cool.

MEXICAN FRUIT CAKE

(Kathy Bloch, Information Services)

Cake:

2 C. sugar
2 C. flour
2 eggs
½ C. nuts
2 tsp. baking soda
1 tsp. vanilla
20 oz. can crushed pineapple,
undrained

Frosting:

8 oz. pkg. cream cheese
1¾ C. powdered sugar
1 stick margarine
½ C. nuts
1 tsp. vanilla

Heat oven to 350 degrees. Grease and flour 13x9 pan. In a large bowl, combine all cake ingredients by hand until dry ingredients are moistened. Do not over mix. Pour into greased and floured pan. Bake at 350 degrees for 35 - 40 minutes or until toothpick inserted in center comes out clean.

In medium bowl, mix frosting ingredients until smooth and creamy. Spread over hot cake.

OLD FASHIONED SHORTCAKE**(recipe over 100 years old)**

(Cindy Hofmockel, Finance)

1 C. cream, heavy
1 C. sugar
1 tsp. vanilla
1 - 2 eggs
1 tsp. baking powder
 $\frac{3}{4}$ C. flour (approximately)
 $\frac{1}{4}$ C. sugar

Mix first 4 ingredients together. Mix baking powder and flour together and add to liquid mixture. Pour into 8x8 pan. Sprinkle $\frac{1}{4}$ cup sugar over top. Bake at 350 degrees until knife in center comes out clean. Serve with strawberries or your favorite fruits. (Double recipe for a 9x13 cake.)

OREO CHEESECAKE

(Cindy Hofmockel, Finance)

1 envelope Knox gelatin
¼ C. cold milk
1 C. milk, heated to boiling
16 oz. cream cheese, softened
½ C. sugar
1 tsp. vanilla extract
½ C. mini semi-sweet chocolate chips
9 oz. size graham cracker crust
1 C. Oreo cookies, coarsely crushed

In blender, sprinkle gelatin over cold milk, let stand 2 minutes. Add hot milk and blend on low until dissolved, about 2 minutes. Add cream cheese, sugar and vanilla and process until blended. Arrange chocolate chips to cover bottom of crust. Pour in gelatin mixture; sprinkle with crushed cookies. Chill several hours until firm. (This generally takes about 2 hours.)

PEACH COBBLER

(Dee Ball, Finance)

3 C. peaches, sliced
1 C. sugar
1 tsp. lemon peel, grated
1 Tbsp. lemon juice

Topping:

1½ C. flour
2 Tbsp. sugar
3 tsp. baking powder
½ tsp. salt
⅓ C. margarine
1 egg, beaten
½ C. milk
2 Tbsp. sugar

Place peaches in 8x8 baking pan. Mix together sugar, lemon peel and juice. Sprinkle over peaches. Place in 400 degree oven. Bake 10 minutes.

Topping: Mix together dry ingredients. In a separate bowl, blend egg and milk. Add, along with margarine, to dry ingredients. Mix well. Spread over peaches. Sprinkle with 2 Tbsp. sugar. Bake another 30 minutes or until golden brown. Serve warm with Pour-on-Cream or ice cream.

To make Pour-on-Cream: Mix together ½ tsp. vanilla, 2 - 3 Tbsp. sugar, and a small container of half-and-half.

QUICK PINEAPPLE CRUNCH CAKE

(Vivian Parrott, Law)

1 pkg. yellow cake mix
8³/₄ oz. can crushed pineapple, well
drained

Topping:

1/2 C. flaked coconut
1/3 C. brown sugar
1/3 C. pecans, chopped
3 Tbsp. butter, melted

Prepare mix according to package directions. Pour half the batter into greased 8x8x2 baking pan. Spoon pineapple over. Top with remaining batter. Combine topping ingredients. Crumble over batter. Bake at 350 degrees for 30 - 35 minutes. Serve warm. Serves 9 dainty eaters or 6 people with normal appetites.

TOFFEE CRUNCH COFFEE CAKE

(Kathy Bloch, Information Services)

½ C. butter
2 C. flour
1 C. brown sugar
½ C. sugar
1 C. buttermilk
1 tsp. baking soda
1 egg
1 Tbsp. vanilla
4 toffee candy bars, crumbled

Heat oven to 350 degrees. Cut butter into flour and sugars until crumbly; set aside ½ cup of mixture. To remainder of mixture, add buttermilk, soda, egg, and vanilla; beat well. Pour ½ batter into well greased and floured pan. Combine reserved mixture, candy crumbles, and nuts; sprinkle about ¼ over batter. Alternate remaining batter and nut mixture. Bake at 350 degrees for 35 - 40 minutes, or until a toothpick comes out clean.

BISHOPS CHOCOLATE PIE

(Gail Wierson, Law)

1 pie shell, baked
1 $\frac{3}{4}$ C. cold milk
2 C. vanilla ice cream (or 1 C.
chocolate, 1 C. vanilla)
1 small pkg. instant vanilla pudding
1 small pkg. instant chocolate pudding
1 container Cool Whip
shredded chocolate

In large bowl, mix all ingredients and pour in to cooled pie shell.
Spread with Cool Whip. Sprinkle with shredded chocolate.

(I just use a frozen deep-dish pie shell.)

CATHY'S BROWN BAG APPLE PIE**Crust:**

1½ C. flour
2 Tbsp. sugar
2 Tbsp. milk
½ C. oil
pinch of salt

Filling:

6 C. apples, peeled & sliced
½ C. sugar
¼ tsp. nutmeg
½ tsp. cinnamon
2 Tbsp. lemon juice

Topping:

½ C. sugar
½ C. flour
½ C. butter

Mix together crust ingredients and pat into a 9 inch pie pan. For the filling, mix all ingredients together and pour into the unbaked shell.

Mix the topping ingredients together until pea sized crumbs. Pat crumbs onto pie. Put pie in brown bag on baking sheet. Bake 1 hour at 425 degrees. Uncover and bake 10 more minutes until topping is golden.

EASY LEMON CHIFFON PIE

(Cindy Hofmockel, Finance)

1 pie shell, baked
1 can Eagle Brand milk
1 small can frozen lemonade
concentrate, thawed
12 oz. Cool Whip

Combine lemonade concentrate with Eagle Brand milk. Fold in Cool Whip. Pour in baked pie shell. Refrigerate for several hours. (For lime pie, substitute limeade for lemonade.)

FRENCH SILK PIE

(Julie Erickson, Police)

½ Tbsp. margarine
4 Tbsp. cocoa
½ C butter
¾ C sugar
1 tsp. vanilla
1 baked pie shell OR graham
cracker crust
2 eggs

Melt ½ Tbsp. margarine and add cocoa. Let cool.

Cream butter and gradually add sugar until fluffy. Add vanilla and cooled margarine and cocoa. Mix well. Add 1 egg at a time, beat for 5 minutes each. Pour into pie shell and chill for 2 hours or more.

HEAVENLY RHUBARB DELIGHT

(Barbara Schendel, Water Plant)

2 C. rhubarb, cut up
½ C. water
½ C. sugar
3 oz. box strawberry Jello
½ C. cold water
1 C. Cool Whip

Mix first 3 ingredients and boil 8 minutes; stir occasionally. Add strawberry Jello and boil, stirring constantly until dissolved. Remove from heat and add cold water. Chill until slightly thick. Whip with mixer until fluffy. Add Cool Whip; whip and chill.

This can be served as is or poured into a pie shell. It's a yummy and easy way to use your rhubarb.

LO-CAL STRAWBERRY RIBBON PIE

(Vivian Parrott, Law)

$\frac{3}{4}$ C. graham crackers, finely crushed
(11 crackers)
2 Tbsp. diet margarine, melted
1 small pkg. low-calorie strawberry
gelatin
2 C. boiling water
1 Tbsp. lemon juice
1 C. cold water
2 C. fresh or frozen unsweetened
strawberries
2 egg whites
 $\frac{1}{4}$ tsp. cream of tartar
 $1\frac{1}{4}$ oz. low-cal dessert topping mix

Combine graham cracker crumbs and margarine. Press firmly into 9 inch pie plate. Chill. Dissolve gelatin in 2 cups boiling water, add lemon juice. Measure $\frac{1}{2}$ cup gelatin mixture; stir in 1 cup cold water. Chill until partially set. Turn into chilled crust; chill until almost firm. To remaining gelatin mixture, add $\frac{1}{2}$ cup cold water. Chill until partially set. Sieve strawberries; fold into gelatin. In small mixer bowl, beat egg whites with cream of tartar until stiff peaks form. Prepare dessert topping according to package directions. Gently fold egg whites into gelatin mixture. Fold in $\frac{3}{4}$ cup dessert topping. Pile strawberry mixture atop first layer in crust. Chill until firm. Garnish with remaining dessert topping when served.

MANDARIN CHEESE PIE

(Vivian Parrott, Law)

8 oz. pkg. cream cheese
1 C. sour cream
½ C. sugar
½ tsp. vanilla
9 inch graham cracker crust
1 can mandarin orange slices

Combine cream cheese, sour cream, sugar, and vanilla; beat until smooth. Pour into pie shell. Bake at 375 degrees for 20 minutes or just until set. Chill. Drain orange slices thoroughly. Arrange on pie. Serves 6 - 8.

MILKY WAY ICE CREAM

(Deb Bryant, Customer Service)

16 ozs. Milky Way candy bars
1 qt. whipping cream, divided
4 eggs
1½ qts. milk
1 small pkg. instant vanilla pudding
mix
1 small pkg. instant chocolate
fudge pudding mix

In a double boiler, melt candy bars with ½ the cream. Beat remaining cream with eggs. Whisk into candy mixture. Cook and stir for 5 minutes. Cool.

Beat pudding and milk together. Fold into cooled candy mixture. Chill several hours or over night. Freeze in ice cream maker according to manufacturer's directions. Makes about 3 qts.

MYSTERY CUPS

(Gail Wierson, Legal)

1 stick margarine
1 C. brown sugar
2 C. corn flakes, crushed
½ C. pecans ,chopped
vanilla ice cream
Hersheys chocolate syrup

Combine margarine and brown sugar. Cook for 2 - 3 minutes. Remove from heat and add crushed corn flakes and chopped pecans. Place on cookie sheet until dry and crumbly. Layer in small cups (cornflake mixture, Hersheys chocolate, ice cream, Hersheys chocolate, cornflake mixture) and freeze.

VANILLA ICE CREAM

(Deb Bryant, Customer Service)

4 C. milk, divided
2½ C. sugar
⅛ tsp. salt
4 large eggs, beaten
4 - 6 C. half & half cream
4 Tbsp. vanilla

In a double boiler, heat 3 cups of milk to just below boiling. Add sugar and salt. Cook 15 - 20 minutes over hot water. Mix beaten eggs with remaining milk. Add to hot mixture very slowly, stirring constantly. Cook over hot water, stirring constantly 3 - 4 minutes. Remove from heat. Transfer to a covered container and place in refrigerator. Chill thoroughly. Pour into a 4 qt. ice cream freezer container. Add vanilla. Add half & half to fill container ¾ full or to fill line. Freeze according to manufacturer's directions.

THE GREATEST (AND EASIEST) CHOCOLATE FROSTING

(Winnie Gleason, Water Plant)

$\frac{1}{2}$ C. (1 stick) unsalted butter
2 oz. unsweetened chocolate,
chopped
 $\frac{1}{3}$ C. unsweetened cocoa powder
2 tsp. vanilla
2 C. powdered sugar
 $\frac{2}{3}$ C. sour cream, approximately

Melt unsalted butter and chocolate in small, heavy saucepan over low heat, stirring constantly until smooth. Transfer to large bowl. Whisk in cocoa powder and vanilla. Whisk in 1 cup powdered sugar, remaining sugar, and $\frac{1}{3}$ cup sour cream. Gradually whip in enough of remaining sour cream to form spreadable frosting. Makes 3 cups.

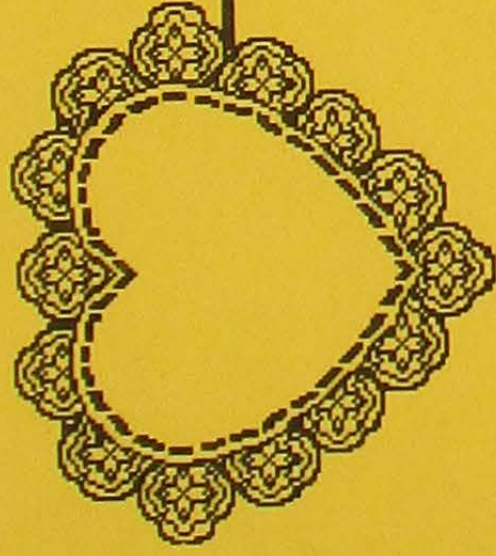
MILKY WAY FROSTING

(Mona Short, Finance)

1¼ C. granulated sugar
½ C. evaporated milk
½ C. chocolate chips
½ C. marshmallow creme
½ C. butter or margarine

Combine sugar and milk. Bring to a boil over medium heat. Cook to soft ball stage. Add remaining ingredients. Beat until cool and thick. Spread on cake.

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INTRODUCTION

This section of our cookbook is for inexperienced cooks. We've included helpful hints, basic recipes, and two "confessions". To our inexperienced cooks, our best suggestion is to plan ahead! Decide several days in advance what to prepare. Read the recipes to make sure you have all the ingredients needed and determine how much time to allow. Take some time before beginning, to read through the "How To?" and "Hint" section.

HINTS:

- To get everything done at the same time: Decide what to prepare. What will be the main course? How long will it take to cook or bake? How much preparation time will it take? For instance, if you decide to make meat loaf and baked potatoes, both take about 1 - 1½ hours to bake. Plan on 10 - 15 minutes preparation time for each. Therefore you should start your meal preparation about 2 hours before your planned meal time.

Mix the ingredients for the meatloaf while the oven is preheating. Place it in the hot oven. Then prepare the potatoes and put them in to bake. While they are baking, you have time to fix salad, set the table and other last minute preparations.

- **Milk Gravy:** Brown chicken, pork chops, minute steak, or hamburger, in a skillet. After meat is done, remove and add enough oil to make approximately $\frac{1}{2}$ cup. Measure $\frac{1}{2}$ cup flour. Include a little more flour if you want the gravy thicker. Heat oil to medium temperature and stir flour into oil; blend thoroughly. Quickly pour 2 cups milk into skillet, stirring constantly until smooth and thickened. Add salt and pepper to taste.
- **Roast Meat Gravy:** Remove meat and vegetables. Add enough water to make about 2 cups. Skim fat. Bring to a boil. Shake $\frac{1}{2}$ cup flour in $\frac{3}{4}$ - 1 cup cold water. Pour flour mixture into water in pan, stirring quickly until smooth and thickened. Add salt and pepper to taste.
- **Poultry Gravy:** Boil the neck and giblets in a large pan of water. Remove neck and giblets. If desired, finely chop the gizzard, heart, and some of the neck meat for the gravy. Set aside. Strain the broth and return to the pan. Add the chopped giblets, 1 tsp. Kitchen Bouquet, salt and pepper. Shake $\frac{1}{2}$ cup flour in 1 cup cold water. Bring broth to a boil. Pour flour mixture into broth, stirring until thickened.
- **Correct Thick Gravy:** Stir in more milk.
- **Correct Thin Gravy:** Add a small amount of potato flakes. Another method is to shake a small amount of flour and milk together. Pour into gravy a little at a time while stirring quickly, until thick. Use water and flour if making roast meat gravy.

- **Correct Lumpy Gravy:** Whirl in a blender.
- **Need more taste:** Add Kitchen Bouquet or bouillon crystals.

- To avoid green eggs yolks: Place uncracked eggs in a saucepan and cover with cold water. Bring to a boil. Turn off heat. Cover. Let set 15 - 20 minutes, no more. Immediately drain and cover with cold water. Crack shells and peel making sure you keep the water cold. Remove them from the shell and cool as quickly as possible. If you are going to put into a salad, slice or chop as soon as peeled.
- To Make Poached Eggs: Place about ½ - 1 inch of water in a shallow pan. Bring to a boil. Break an egg into a small bowl. Slowly pour into gently boiling water. Cover and boil 2 - 3 min. Remove cover. Remove from pan with a slotted spoon or pancake turner. Sprinkle with salt and pepper.
- To Bake Eggs: Partially cook 1 - 2 strips of bacon for each egg. Spray or grease muffin cups. Place bacon on edge to line muffin cup. Place a raw egg in each muffin cup. Bake at 375 degrees for 15 - 20 minutes or until done as desired. Sprinkle with salt and pepper.

- To Cook Corn-on-the-Cob: Husk corn, removing silks. A dampened paper towel rubbed from silk end to base works well to remove the ones that cling. Wash and set aside. If preparing several hours ahead of cooking, place in a plastic bag. Heat a large pan of water to boiling. Place corn in water and reheat to boiling. Cook 8 minutes. Remove corn and serve immediately. Leftovers? Wrap each ear in foil. Reheat in 350 degree oven, 10 - 15 minutes or cut from cob and place in a covered bowl. Add a little water, salt, pepper and butter.
- To Make Baked Potatoes: Scrub potatoes with a brush. Dry. Cut off any bad spots and prick with a fork. Rub with a small amount of oil or shortening. Place on a pan and bake 1 hour at 400 degrees until soft when squeezed.

- How to decide the correct temperature to bake or cook with: As a general rule, low to medium heat is best. Use high heat to bring water to a boil. Medium is best for mixtures made with sugar or milk, stir these frequently to prevent burning.. Low heat is best for eggs to keep them tender. Use low heat and a longer cooking time for cheaper cuts of meat or large amounts such as turkey.

When baking, the general temperatures are:

325 degrees - large cuts of meat or cheaper cuts

350 degrees - cakes, cupcakes, brownies, roasts, pies (see 425 degrees)

375 degrees - cookies, breads

425 degrees - pies (first 15 minutes and then reduce to 350 degrees), biscuits, corn bread

When using glassware for baking, lower temperature by 25 degrees.

- How to decide how long to cook or bake, approximate times:

Pot roast	2 - 3 hours	Cake, Bundt	45 - 60 minutes
Meat loaf	1 - 1½ hours	Loaf	35 - 45 minutes
Pork chops	¾ - 1 hour	Potatoes, Baked	1 hour
Chicken	1 hour	Boiled	½ hour
Turkey	20 minutes per lb.	Carrots, Baked	1 hour
Ribs	1 - 1½ hour	Boiled	½ hour
Casseroles	½ - 1 hour	Broccoli	20 minutes
Cookies, Rolled	12 - 15 minutes	Cauliflower	20 minutes
Dropped	12 - 15 minutes	Brussels Sprouts	20 minutes
Cutout	8 - 10 minutes	Green Beans	20 minutes
Bars	25 - 35 minutes	Quick Breads	20 minutes
Pie, Pastry Shell	20 minutes	Biscuits	20 minutes
Crumb Crust	8 minutes	Muffins	20 minutes
Fruit pies	¾ - 1 hour	Cornbread	20 minutes
Pumpkin	1 - 1¼ hour	Yeast breads, Loafs	25 - 40 minutes
Nut pies	1 - 1¼ hour	Rolls	20 - 25 minutes
Cakes, 8-9 inch layers	25 - 35 minutes	Fruit/nut breads	45 - 60 minutes
9x13	35 - 40 minutes		

- To decide how much pasta per person:
1 C. macaroni = 2 C. cooked per person
2 oz. spaghetti per person
- To use leftover pasta to make salad: Cover leftover pasta with cold water until ready to use. Drain. Add chopped onions, celery, broccoli, olives, carrots, cauliflower, or any fresh vegetables. Add bottled Italian dressing or any dressing. Toss. Add cheese or croutons just before serving.
- To decide how much meat per person:
Beef: 4 - 5 oz. raw meat, do not include bone weight
Pork: 4 - 5 oz. raw meat
Chicken: 1 - 2 pieces.
Turkey: 6 - 8 oz. There are many bones in turkey. Also allows leftovers.

- Stuff a Turkey:

Thaw turkey in refrigerator 3 - 4 days before it's to be baked. Fold several paper towels and place under turkey while thawing.

Remove the neck and giblets and place them in the refrigerator. Thoroughly wash the turkey inside, removing any bits of innards, ice crystals, blood, etc. Remove any feathers, etc. on the outside and wash well. Dry the bird and sprinkle the inside with salt. Lightly stuff the turkey using the following recipe. Don't pack the stuffing because it needs room to expand.

Plan on baking the turkey 20 minutes per pound of turkey and add 15 minutes to "set" before carving. Place the bird on a rack in a large roasting pan. No rack? Use heavy duty foil, 3 - 4 layers thick and crumple. Set the bird on the foil in the pan. After stuffing, brush the bird with melted margarine. Cover with foil until the last 30 minutes of baking. Bake at 325 degrees. Bird is done when the legs can be moved easily. Remove the foil and brush with melted margarine. After browned, cover with foil again and keep covered until ready to slice.

- Save leftover vegetables and meat. Freeze. When you have enough, make soup. Add fresh onion and celery. Enhance the flavor with beef or chicken bouillon or Kitchen Bouquet. Serve with crusty bread and fruit.
- Hands smell like onion? Wet hands with cold water, sprinkle well with salt, rub, and rinse well. May have to repeat for strong odors. May also use lemon juice.
- When making gravy or thickened sauces, puddings etc., use a slotted spoon or pancake turner for smoother results.
- Use a lettuce leaf to skim the fat from the top of simmering liquids, such as chicken or beef, the remaining water of a roast, etc.
- No squares of chocolate? Substitute 1 tsp. margarine and 3 Tbsp. cocoa for each square.
- Match the size of the bottom of the pan to the size of the burner on electric stoves or the height of the flame on gas stoves to save energy and preserve pots and pans. If the flame is going up the sides of the pan, it's too high.
- Burnt food in a pan? Place 2 - 3 Tbsp. of baking soda and water to cover burned area and simmer on stove for 10 - 15 minutes. Scrape off as much as possible and repeat as necessary.

- Once a month or so, place $\frac{1}{2}$ cup baking soda in the drain and add 1 cup vinegar to keep it smelling sweet.
- Make the house smell nice by simmering some spices such as cinnamon, nutmeg, ginger, cloves and/or an orange or lemon peel in water for 15 - 20 minutes.
- Cool angel food cakes by placing upside down on a glass pop bottle. If you don't, it can sink in the middle.
- Buy whole chicken instead of pieces. Prepare large pieces for one meal. Save wings and backs and freeze. When you have 10 - 12 pieces in the freezer, cook until done. Discard bones and skin. Use chopped meat for pot pie, chicken Ala-King, salads, noodles, or sandwiches.
- An electric knife works well to cut corn from the cob.
- Some people add 1 tsp. sugar to the water they boil the corn in.
- Melt butter or margarine and "paint" the corn with a pastry brush for quick, easy serving.
- If pie crust tears while fitting into pie plate, seal back together by wetting edge and pressing together.

BASIC PANCAKES

2 C. flour
2 Tbsp. sugar
2 tsp. baking powder
2 Tbsp. oil
2 eggs
2 C. milk

Mix dry ingredients together. Add remaining ingredients and mix well. Pour by $\frac{1}{3}$ cupfuls into greased, hot skillet. When top is covered with small bubbles, flip. Cook until browned.

BASIC WHITE SAUCE

(Dee Ball, Finance)

4 Tbsp. butter or margarine
4 Tbsp. flour
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 C. milk

Melt margarine on medium low heat. Add flour, salt and pepper. Mix well. Remove from heat. Gradually add milk while stirring constantly. Return to heat, cook, stirring constantly until thickened.

Variations (add any one of the following or several): 1 can tuna, drained and flaked; 1 pkg. shredded dried beef; 4 hard boiled eggs, peeled and sliced; cubed ham or chicken; cooked vegetables. Serve on toast, biscuits, corn bread, or cooked noodles.

BISCUITS

(Dee Ball, Finance)

2 C. flour
4 tsp. baking powder
1 tsp. salt
4 - 6 Tbsp. solid shortening
 $\frac{3}{4}$ C. milk

Preheat oven to 400 degrees. Cut shortening into dry ingredients. Add milk. Mix together and pour out onto lightly floured surface. Knead 15 times. Roll out to $\frac{1}{2}$ inch thick. Cut out and place on cookie sheet. Place close together on cookie sheet for moister sides. Bake for 20 minutes or until golden brown.

CHOCOLATE SAUCE

(Peg Pearce, Law)

½ C. margarine
½ C. cocoa
½ tsp. salt
1 tsp. vanilla (may use 1 tsp. instant
coffee for mocha flavor)
¼ C. white Karo syrup
3 C. sugar
1 large can evaporated milk

Mix margarine, cocoa, salt and syrup. Place over low heat; add sugar slowly, stirring constantly. Add milk and vanilla. Mix and heat until sugar is dissolved and sauce is smooth and creamy. Pour in a jar and refrigerate.

CINNAMON-APPLESAUCE ORNAMENTS

(Gail Wierson, Law)

4 oz. ground cinnamon
10 Tbsp. applesauce
flour
craft paint or icing

Mix together cinnamon and applesauce. Add enough flour to form a dough that does not stick when rolled. Roll out dough and cut with cookie cutters. Pierce top to create a small hole. Place on cookie sheet sprayed with PAM and bake at 200 degrees for 20 - 30 minutes. Decorate with craft paint or icing if desired. THESE DECORATIONS ARE NOT EDIBLE.

CONNIE'S CUPBOARD & FURNITURE POLISH

(Sharon Hjortshoj, Finance)

2 qts. warm water
3 Tbsp. vinegar
3 Tbsp. Old English lemon oil

Mix all ingredients together. Go over furniture or cupboards with wet cloth and polish with dry cloth.

CORN BREAD

(Dee Ball, Finance)

1 C. corn meal
1 C. flour
4 tsp. baking powder
1 tsp. salt
¼ C. sugar
1 C. milk
1 egg
¼ C. salad oil

Preheat oven to 400 degrees. Mix together dry ingredients until just moistened. Pour into greased 8x8 pan or muffin cups. Bake 20 - 25 minutes, until golden brown. Let set 5 minutes before cutting.

DUMPLINGS FOR STEW

(Dee Ball, Finance)

1½ C. flour
2 tsp. baking powder
½ tsp. salt
1 Tbsp. shortening
¾ C. milk

Blend shortening into dry ingredients with a fork or pastry blender. Add milk. Mix and drop by tablespoonfuls into gently boiling stew. Cover and boil gently for 15 minutes. DO NOT RAISE LID.

Variations: Add one of the following to dry ingredients before mixing in milk: ¼ cup grated cheese, 2 Tbsp. chopped parsley or chives.

FLOUR TORTILLAS

4 C. flour
1½ tsp. salt
¼ lb. butter (can substitute ½ cup
shortening for butter)

Sift together flour and salt. Cut in shortening and mix well. Add enough tepid water to form a soft dough. Turn onto a lightly floured board and knead a few times. Divide into 14 balls the size of eggs. Cover with a cloth and let stand 20 minutes. Roll out the balls into thin tortillas. Cook in an ungreased skillet over a moderate flame until very lightly browned. Turn once.

GRAHAM CRACKER CRUST

(Dee Ball, Finance)

1 $\frac{2}{3}$ C. graham crackers, crushed

$\frac{1}{4}$ C. sugar

$\frac{1}{4}$ C. butter, softened

Place slightly broken crackers in a plastic zip bag. Close bag and roll crackers to fine crumbs. Add sugar and butter. Close bag and squish bag until well mixed. Pour into 9 inch pie pan. Press against sides and bottom. Bake 8 minutes at 375 degrees.

MACARONI AND CHEESE

(Dee Ball, Finance)

2 C. macaroni
6 C. boiling water
1 tsp. salad oil
6 - 8 oz. cheese, grated
 $\frac{1}{2}$ - $\frac{3}{4}$ C. milk
 $\frac{1}{2}$ - $\frac{3}{4}$ tsp. salt
pepper to taste

Add oil to boiling water. Stir in macaroni and bring to a boil, stirring several times. Boil 10 minutes or until tender. Drain. Add cheese, milk, salt, pepper and mix well.

MOCK HOLLANDAISE SAUCE

¼ C. dairy sour cream
¼ C. mayonnaise
1 tsp. lemon juice
½ tsp. prepared mustard

In a small saucepan, combine sour cream, mayonnaise, lemon juice, and mustard. Cook and stir over low heat until heated through (DO NOT BOIL). Serve with vegetables.

PIE CRUST

(Dee Ball, Finance)

2 C. flour
 $\frac{3}{4}$ C. shortening
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ - $\frac{1}{2}$ C. very cold water

Blend flour and salt with shortening using pastry blender or fork. Add enough cold water to hold dough together. Roll out on lightly floured surface to $\frac{1}{8}$ - $\frac{1}{4}$ inch thick. Gently fold in half and place on pie plate. Unfold and fit into plate by lifting edge and shifting dough rather than stretching it. Cut off excess just slightly past edge if making a 2 crust pie. Leave extra $\frac{3}{4}$ inch if 1 crust pie.

1 Crust Pie: Fold dough under and flute high edge. Brush bottom and sides of crust with 1 egg white mixed with 1 tsp. water. Prick crust all over with a fork. Bake at 425 degrees for 15 - 20 minutes. Watch to see that no air pockets form under crust and push up. Just poke with fork again and complete baking.

2 Crust Pie: Add filling. Roll out second crust. Place on top. Cut excess off $\frac{1}{2}$ inch past edge. Seal crust by wetting edge of bottom crust with water. Fold top crust under and pinch gently between thumb and first finger. Place slits in the top crust for steam to escape.

PLAY DOUGH

(Gail Wierson, Law)

2½ C. flour
3 Tbsp. oil
½ C. salt
1 Tbsp. alum
2 C. boiling water
food coloring

Mix together first 4 ingredients and add boiling water. Cool. Mix well. Divide into 3 or 4 parts. Make a small well in each part and add a drop of food coloring. Knead on floured board with only 1 - 2 Tbsp. flour. Place in air tight container and keep in refrigerator. Stays soft for 3 to 4 weeks if kept cool after playing with.

ROASTED ROSEMARY POTATOES

24 medium size potatoes
½ C. olive oil
12 garlic cloves, minced
2 tsp. rosemary, dried and crumbled

Cook potatoes in large pot of boiling salted water until just tender (about 20 minutes). Drain and cool. Peel potatoes and cut in half. These can be prepared 1 day ahead, covered, and refrigerated.

Preheat oven to 375 degrees. Place potatoes in large roasting pan. Add oil, garlic, and rosemary and toss to coat. Season with salt and pepper. Bake until crisp and golden, turning occasionally, about 1 hour. Transfer to platter. Makes 12 servings.

SAGE DRESSING

1 loaf bread, torn into small pieces
2 eggs, beaten
1 medium onion, chopped
1 - 2 stalks celery, chopped
1 can chicken broth
milk
salt & pepper to taste
sage to taste

Tear the bread into small, bite-sized pieces. Lay out on a cookie sheet and leave uncovered over night to dry out the bread.

In a large bowl or roasting pan, mix all ingredients together. Add enough milk to make mixture very moist.

Bake at 350 degrees for 1 - 1½ hours.

SAVORY MUSTARD SAUCE

(Marc Empson, Utility Maintenance)

2 - 4 Tbsp. dry mustard*
2 Tbsp. sugar
 $\frac{1}{8}$ tsp. onion powder
 $\frac{1}{4}$ C. cider vinegar
1 egg, slightly beaten
 $\frac{1}{2}$ C. mayonnaise or salad
dressing

In small saucepan, combine mustard, sugar, and onion powder. Stir in vinegar and egg; blend well. Cook over low heat until mixture begins to thicken. Continue to cook an additional 3 minutes, stirring constantly. Refrigerate 10 - 15 minutes until cool. Stir in mayonnaise. Store in refrigerator. Makes 1 cup.

* The amount of dry mustard determines the hotness of the sauce.

SIMPLE CORN BREAD

(Ruth Grabau, Retiree/Volunteer)

- 1 pkg. Jiffy yellow cake mix
- 1 pkg. Jiffy corn muffin mix

Mix each according to the directions on the package. Combine the 2 and pour into a 9x13 greased pan. This can also be made into muffins. Bake according to directions on the packages.

SPAGHETTI SAUCE

(Steve Setoodeh, Water Plant)

½ lb. ground turkey (or ground
chuck)
1 can mushroom soup
16 oz. can tomato sauce
garlic salt
1 large onion, chopped
1 medium size squash or eggplant
1 bunch of green onions
salt & pepper
bay leaves (optional)
oregano (optional)
tumeric (optional)

Saute the onion and green onions. Add the meat and a dash of tumeric (non-essential). Mix and saute for a few minutes. Add the mushroom soup, tomato sauce, garlic salt, and a few bay leaves (optional). Mix and let cook for a few minutes. Peel the squash or eggplant and cut in small pieces. Mix in the squash or eggplant, salt, pepper, and oregano. Let cook 30 minutes on medium - low heat.

Serve on spaghetti or pasta of your choice. Eat and say YUM, YUM!

TURKEY STUFFING

(Dee Ball, Finance)

1 C. margarine
¾ C. onion, chopped
¾ C. celery, chopped
1 medium apple, peeled and
chopped
1 Tbsp. salt
¼ tsp. pepper
1½ tsp. poultry seasoning.
3 - 4 quarts dry bread cubes

Melt margarine in heavy pan. Add onion, celery and apple. Cook until onion is clear. Add salt, pepper and poultry seasoning. Pour mixture over dry bread cubes. Use enough hot water to hold together for easier stuffing.

Make your own dry bread cubes by placing slices of bread on a cookie sheet and baking 10 minutes. Turn over and bake 10 minutes more. Use both white and brown bread for better flavor. Repeat until you have enough. Cut into cubes.

Any leftover stuffing can be baked in a separate pan or foil packet.

WHITE BREAD

(Dee Ball, Finance)

2 C. milk
3 Tbsp. shortening
2 Tbsp. sugar
2½ tsp. salt
1 pkg. yeast
¼ C. warm water
5 - 6 C. flour, divided

Bring milk to a boil. Add shortening, sugar, and salt. Mix until melted. Cool to luke warm. Sprinkle yeast over warm water. Let stand 5 - 8 minutes. Stir. Add to milk mixture. Add 4 cups flour to make a stiff dough. Turn out on floured surface and knead until smooth, 8 - 10 minutes. (You can see little bubbles just under surface.) Place in a warm, greased bowl. Oil the surface of the dough to prevent crust from forming. Cover with waxed paper and a kitchen towel. Set in warm place to rise, about 2 hours. Punch down dough, turn over, re-oil surface and cover again. Return to warm place until doubled, about ½ - ¾ hour. Punch down again. Turn out on floured surface, divide into 2 pieces, forming each into a ball. Cover and let rest 10 minutes. Tuck edges under to form a loaf. Place in 2 greased 9x5 loaf pans. Lightly oil top of bread. Let rise until doubled. Bake at 375 degrees for 35 - 40 minutes. Brush all surfaces with margarine. Turn out onto wire rack to cool.

Variations: Substitute 2 cups whole wheat flour for white flour, and 3 Tbsp. brown sugar for the granulated.

WHITE SAUCE

Medium Sauce:

2 Tbsp. butter or margarine
2 Tbsp. flour
¼ tsp. salt
dash of pepper
1 C. milk

Thin Sauce:

1 Tbsp. butter or margarine
1 Tbsp. flour
¼ tsp. salt
dash of pepper
1 C. milk

In a saucepan, melt butter or margarine. Stir in flour, salt, and pepper. Add milk all at once. Cook and stir over medium heat until thickened and bubbly. Stir and cook 1 - 2 minutes more. Pour over vegetables.

Variations: Cheese Sauce - Make medium sauce increasing milk to 1¼ cup and add 1 cup shredded cheddar cheese.

"True Confessions" or Life's Embarrassing Moments!

- A few months after getting married, I invited my in-laws to dinner. My father-in-law happened to like pumpkin pie so I made a pumpkin pie and an apple pie for dessert. I was very pleased with the way the pies turned out, they were a lovely golden brown and smelled great! After dinner, I brought out the pies and of course my father-in-law chose the pumpkin. My mother-in-law chose the apple, as did my husband and I. My father-in-law even accepted a second piece when I offered.

The next day I sent a piece of pumpkin pie in my husband's lunch. When he came home, the pie was still there, minus one bite. I mentioned it to him and he suggested I try a bite. That's when I discovered I had neglected to put sugar in the filling! My sweet father-in-law had not said one word, and in all the years that have passed since, he has never mentioned that pie to me. He did kind-of sniff the pie I offered after that, though.

- My aunt married a rancher from Wyoming. She told me about the first time she baked bread after arriving at the ranch. Her husband had left for the day, so she thought she would surprise him with some fresh bread. She mixed, kneaded and rose the bread. Then she put it in the pans and let it rise again. She baked and took the bread out when it was nice and brown, rubbed it with butter and let it cool. While waiting for her husband to return, she got pretty hungry, so she decided to have a slice. She got out the big butcher knife and discovered she couldn't even dent the bread. She tried to feed it to the dog and he wouldn't eat it. So she decided she bury it. She carried the bread up over the hill, dug a hole, and was just putting in the bread, when her new sister-in-law rode up on a horse. My aunt wanted to crawl in the hole too, she was so embarrassed. But her sister-in-law told her that "If we look hard enough, we can probably find some of my 'mistakes' too!". They became good friends. Her sister-in-law explained that in the mountains my aunt would need to adjust the recipes because of the altitude and she would become a good cook too. My uncle never did find out about the bread.

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